Breakin' Bread

Compiled by

The United Methodist Women
of
First United Methodist Church
of Ansonia
47 Franklin Street
Ansonia, Connecticut 06401

DEDICATED TO MISSION . . .

We, the United Methodist Women of the First United Methodist Church of Ansonia, humbly dedicate this book to our sisters and brothers around the world who are not as fortunate as we. All proceeds of this book will be given to mission work, helping men, women and children that we cannot touch personally. We pray that God's blessing will be added to this project.

WITH APPRECIATION TO . . .

We wish to express our sincere thanks to all of the people who made this publication possible: to those who donated recipes, to those who worked so diligently in compiling the recipes, to those who sold advertisements, and to those who are still selling our cookbooks. We thank our dedicated workers on the committee for the hours of reading and assembling.

A special thanks to Roy Tidmarsh for his expertise that is added under the miscellaneous category of this book. He was very happy to share with us his special gift and knowledge of cooking for a crowd.

20M-88

PURPOSE
OF UNITED METHODIST WOMEN

The organized unit of
United Methodist Women
shall be a
community of women
whose PURPOSE is
to know God and
to experience freedom
as whole persons
through Jesus Christ;
to develop a creative,
supportive fellowship;
and to expand concepts
of mission through
participation in the global
ministries of the church.

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FAVORITE RECIPES

FROM MY COOKBOOK

Recipe Name	Page Number

GREAT COUNTRY BANK

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Appetizers, Pickles, Relishes

A HANDY SPICE AND HERB GUIDE

ALLSPICE

BASIL

chops and poultry

BAY LAUREL

CARAWAY

CURRY POWDER

DILL

MACE

desserts

MARJORAM

on lamb while roasting

MONOSODIUM GLUTAMATE

OREGANO

pizza, chili con carne, and Italian specialties

PAPRIKA

POPPY

noodles

ROSEMARY

before roasting

SAGE

stews and salads

THYME

fresh sliced tomatoes

TURMERIC

APPETIZERS, PICKLES, RELISHES

BACON CHEESE PUFFS

6 pieces bread, sliced thin
12 slices bacon
1 c. grated Swiss cheese

Trim crusts and [illegible] each slice of bread into 4 squares. [illegible] wash [illegible] bacon slices [illegible] slices approximately 4 inches [illegible] piece of bacon [illegible] center of each [illegible] sprinkle generously with [illegible] and roll up. Secure with toothpick or [illegible] in rack in shallow pan. Scatter remaining cheese on top. Bake in oven at 400° for 20 minutes or until lightly browned. Serve immediately. Can be made and frozen ahead.

HOLIDAY CHEESE BALL

1 lb. cream cheese
1 (8½ oz.) can crushed pineapple, drained
2 c. chopped walnuts
½ c. chopped pepper, very fine
2 Tbsp. chopped onion, very fine
1 Tbsp. seasoned salt

Add crushed pineapple to softened cream cheese. Then add 1 cup chopped nuts, pepper, onion, and salt. Mix and chill for 1 hour. Split mixture in 2 balls and roll in remaining nuts.

Adeline Anderson

CHICKEN LIVERS AND WATER CHESTNUTS ROLLED IN BACON

Chicken livers (raw)
1 can water chestnuts
Cloves
Bacon
Brown sugar
Toothpicks

Place bacon on paper towel or paper plate in microwave oven. Microwave for 2 minutes until bacon is partly cooked. Sprinkle bacon lightly with brown sugar and cloves. Take a piece of [illegible] liver, [illegible] and ½ water chestnut and roll in bacon, secure with toothpick. Do not have bacon crisp. Arrange in circle on paper plate. Use ½ slice of bacon to wrap around liver and water chestnuts. May be refrigerated before baking until ready to cook. Place in oven at HIGH for 3 to 4 minutes.

Hazel Tidmarsh

COCKTAIL HOT DOGS

1 or 2 pkg. small cocktail hot dogs
1 bottle pure currant jelly
Prepared mustard to taste

Melt jelly in saucepan and add mustard. Simmer for 1 minute. Pour over cooked hot dogs. Serve hot on toothpicks.

SWEDISH MEAT BALLS

1 lb. hamburg
½ c. milk
[illegible]

1 egg
1 medium potato, grated
Small amount chopped onion

[illegible] hour

Polly Strand

MUSHROOMS PROVENCALE

2 Tbsp. (30 ml) butter
1 tsp. (5 ml) vegetable oil
1 lb. (500 g) fresh mushrooms, cleaned and sliced ¼ inch (0.65 cm) thick
1 Tbsp. (15 ml) chopped fresh chives
1 tsp. (5 ml) chopped fresh parsley
2 garlic cloves, smashed and chopped
Salt and pepper

Heat butter and oil in frying pan. When hot, add mushrooms and season generously. Cook 3 to 4 minutes over medium high heat, stir occasionally. Add chives, parsley, garlic and lemon juice, continue cooking 1 or 2 minutes. Correct seasoning and serve. This is very nice with steak. Serves 4.

Marianne McKnight

STUFFED MUSHROOMS

24 large mushroom caps
1 can minced clams, with juice
1 sleeve Ritz crackers, crushed
½ stick butter, melted
Garlic powder
Onion powder
1 Tbsp. parsley flakes

Wash mushroom caps and place bottom up on cookie sheet. Brush with melted butter. Place under broiler and broil until light brown. Mix remaining butter with minced clams, cracker crumbs and seasonings. Turn caps over and fill with stuffing. Place under broiler and broil until golden brown.

Lois Anderson

NACHOS SUPREME

Corn chip tortillas
Refried beans
Jalapeno peppers, chopped
Fresh grated Sharp Cheddar cheese
Water

[illegible]

[illegible] Using a teaspoon [illegible] microwaveable [illegible] Serve [illegible] pepper [illegible] grated [illegible] cheese [illegible] microwave just until cheese melts. May be served with salsa.

Theresa Pedersen

NUTS WRAPPED IN CHEESE PASTRY

2 Tbsp. soft butter
½ c. flour
Dash of red pepper
3 oz. hickory smoked or cheese flavored almonds
1 c. shredded sharp Cheddar cheese (4 oz. makes 1 c. grated)
½ tsp. celery seed

Mix butter with cheese, add ½ cup flour, dash of red pepper and ½ teaspoon celery seed. Mix all together to form dough. Wrap ½ teaspoon of dough around nut. Place 9 on a plate and put in microwave oven for 2 minutes at Medium.

Hazel Tidmarsh

PATE CAKE SPREAD

2 (4½ oz.) cans deviled ham
1 Tbsp. minced onion
8 oz. cream cheese
2½ tsp. sharp mustard
Truffles (for garnishing)
Pickles (for garnishing)
Pimentos, etc. (for garnishing)

Mix deviled ham with minced onion. Form into a bottle-like cake and refrigerate until firm. Meanwhile, blend remaining ingredients together. Frost the ham cake with the cheese mixture and garnish with truffles, pickles, pimentos, etc. Chill for 1 to 2 hours. Serve with crackers.

SAUSAGE BALLS

1 lb. bulk breakfast sausage, room temperature
1 lb. grated sharp cheese
3 c. Bisquick

Mix sausage and cheese [illegible] Bisquick. [illegible] Place on cookie sheet, bake at 400° for 8 [illegible] minutes. Can be served either raw or cooked.

To freeze: [illegible] cookie sheet [illegible] sausage balls are frozen put in plastic bag or container. [illegible] several months [illegible]

Barbara Henricks

SEAFOOD CANAPES

2 (4½ oz.) cans medium or small shrimp, rinsed
¼ c. finely chopped celery
¼ c. finely chopped carrots
2 Tbsp. mayonnaise
1 Tbsp. grated onion
1 Tbsp. sour cream
½ tsp. lemon rind
½ tsp. red hot sauce
¼ tsp. black pepper
Cucumber slices
Pepper squares

Mix together well and chill.

To serve: spread on cucumber slices or pepper squares.

Lois Anderson

SPINACH BALLS

1 (10 oz.) pkg. frozen chopped spinach
2 Tbsp. grated Parmesan cheese
1 egg, beaten
¾ c. shredded Swiss cheese
¼ c. dry bread crumbs
1 grated onion
½ tsp. salt

Place spinach in microwave on HIGH for 4 to 5 minutes or until [illegible] thawed. Drain spinach by pressing out liquid. Mix remaining ingredients with spinach and shape into 1 inch balls. Use about 1½ teaspoons of mixture. Place on wax paper lined baking sheet, cover and freeze overnight. Freeze no longer than 2 weeks.

To serve: place frozen balls on paper towels lined serving sheet. Microwave on HIGH 2 minutes, rotate to 50% for 4 to 6 minutes until hot and just set, rearrange once or twice. Makes about 2 dozen.

Hazel Tidmarsh

HOT CLAM DIP

3 oz. cream cheese
½ tsp. horseradish
1 can minced clams
1 tsp. chopped dehydrated onions

Place cream cheese in microwave oven at 6 for 1 to 2 minutes to soften. Drain minced clams and reserve ½ of liquid, add cream cheese and liquid to clams. Add horseradish and dehydrated onions. Put mixture in dish and place in microwave oven for 2 minutes. Can be served hot or cold.

Hazel Tidmarsh

CRABMEAT DIP

1 can crabmeat, drained
½ stick butter, melted
2 8 oz. cream cheese

Mix [illegible] for 15 minutes, serve

Kathy Kersten

CREAM CHEESE AND MAYONNAISE

1 c. mayonnaise
8 oz. cream cheese
1 c. shredded Cheddar cheese
4 tsp. dry mustard
1 tsp. chopped onion
2 slices crumbled bacon

Mix all together and serve with raw vegetables.

Polly Strand

TACO DIP

1 (8 oz.) cream cheese, softened
1 pt. sour cream
1 large onion, diced
1 green pepper, diced
1 large tomato, diced
1 jar taco sauce
Cheddar cheese

With electric beater, mix cream cheese and sour cream, spread evenly in a 9x13 inch dish or round pizza pan. [illegible] layer onion, pepper and tomatoes. Cover with grated Cheddar cheese. Serve with nacho or Doritos chips.

Agnes Gallagher

EASY VEGGIE DIP

1 c. mayonnaise
1 c. sour cream
1 Tbsp. parsley flakes
1 Tbsp. minced onion
1 tsp. dill
1 tsp. seasoned salt

Mix all ingredients together and chill a hour before serving. Serve with fresh veggies for dipping.

Nellie Painter

ELAINE'S TANGY VEGETABLE DIP

2 c. mayonnaise
1 c. cottage cheese
4 c. chopped onion
4 tsp. hot pepper sauce
1 Tbsp. and 1 tsp. Worcestershire sauce
1 Tbsp. and 1/2 tsp. horseradish
1 1/2 tsp. caraway seeds
1 tsp. garlic salt
1 1/2 tsp. celery seed
1 tsp. sugar
1/2 tsp. seasoned salt

Mix all ingredients together until smooth.

Serve with fresh vegetables

Broccoli
Cauliflower
Celery
Pepper
Carrots
Asparagus
Zucchini squash

Adeline Anderson

MY MOM'S CROCK PICKLES

1 c. white vinegar
1 qt. cider vinegar
1/4 c. salt
3/4 c. sugar
1 Tbsp. dry mustard
1 Tbsp. mustard seed
2 tsp. turmeric
1/4 tsp. red pepper flakes
2 saccharine tablets

Mix ingredients together to make brine. Place in a crock or other large container. Wash and dry small whole cucumbers and place in brine. Add as many as will be covered by liquid. Place crock in cool, dry place. Pickles can be eaten after 10 days.

Lois Anderson

SWEET PEAR PICKLES

4 lb. pears
4 c. sugar (brown or white)
4 sticks cinnamon
16 whole cloves
3 c. vinegar

Cook syrup, vinegar, sugar, and cinnamon, boil for 10 minutes. Remove bud ends of pears, place one clove in the bud end of pear. Pare, leaving the stem. Simmer in syrup until tender. Place pears carefully in sterile jars. Boil syrup again and pour over pears to top of jar, seal jars.

Miss Louna Pendelou

PICKLED WATERMELON RIND

[illegible] and cook in water [illegible] easily with a fork [illegible]

Syrup

1 pt. water
3½ lb. sugar
½ tsp. oil of cinnamon
½ tsp. oil of cloves
Pinch of salt
1 pt. vinegar

[illegible] syrup over [illegible] syrup and bring to a boil and pour over [illegible] has 2 more mornings then heat syrup and rind together [illegible] is sterile jars.

Margaret Hattie

PICKLED BEETS

1 (16 oz.) can sliced beets (or cooked fresh beets)
1 medium onion
½ c. vinegar
1 c. sugar
1 cinnamon stick

Slice onion thin into rings and layer with beets, drained of juice, in bowl. Add water to juice to make 1 cup and add vinegar, sugar and cinnamon. Bring to a boil. Pour over beets and onion and marinate several hours or overnight in refrigerator.

Lillian Tingley

GREEN TOMATO MARMALADE

18 to 20 medium green tomatoes, chopped
6 c. sugar
1 tsp. salt
6 lemons (I use 3 lemons and 3 oranges)
1 c. water

Combine tomatoes, sugar and salt. Peel lemons and slice peel very thin. Boil peelings in the cup of water for 5 minutes and drain. Slice lemon pulp and remove seeds and thick membranes. Add with rind to the tomato mix.

Heat slowly to boiling, then cook rapidly, stirring constantly, for 45 to 60 minutes or until thickened. Pour into hot sterilized jars or glasses and seal.

Lillian Tingley

LIZ AND GINNY'S GREEN TOMATO CHUTNEY

4 c. crushed green tomatoes
6 c. sliced pared apples
2½ c. seedless raisins
4 onions, sliced thin
¼ c. salt
1½ lb. brown sugar
1 pt. cider vinegar
2 oz. mustard seed
3 oz. candied ginger
1 tsp. hot red pepper

Combine and cook ingredients for 3 hours in large pot over medium heat. Place chutney in sterile jars and cover with paraffin. Makes great gifts.

Adeline Anderson

PEPPER RELISH

12 sweet peppers
12 [illegible]
12 [illegible]
2 c. sugar
3 Tbsp. salt
1 oz. mustard seed
2 c. vinegar

[illegible] Let stand for 15 minutes. [illegible] boil for 5 minutes. Seal [illegible]

Lillian Tingley

BUD'S CHILI SAUCE

30 tomatoes, scalded and skinned
1 qt. yellow onions (6 or 7)
6 sweet peppers (4 green and 2 red)
2 hot peppers (3 or 4 if you want a bit hotter)
1 c. sugar
1 tsp. cinnamon
½ tsp. cloves
½ tsp. allspice
3 Tbsp. salt
2 c. vinegar

Grind tomatoes, onions and peppers. Add rest of ingredients. Cook for 2 to 4 hours, [illegible] Pack into the jars hot water [illegible] before canning. Pour in chili sauce and [illegible] is not necessary to heat the lids.

Lillian Tingley

CHOW CHOW

1 c. brown sugar
1 c. white sugar
Tomatoes (green)
Onions

Slice onions and tomatoes to make a mix of your choice — about 6 quarts combined.

Slice tomatoes and onions, add salt and let stand overnight and drain. Cook all ingredients together with 2 tablespoons pickling spice in a bag, cook until clear.

Lois Anderson

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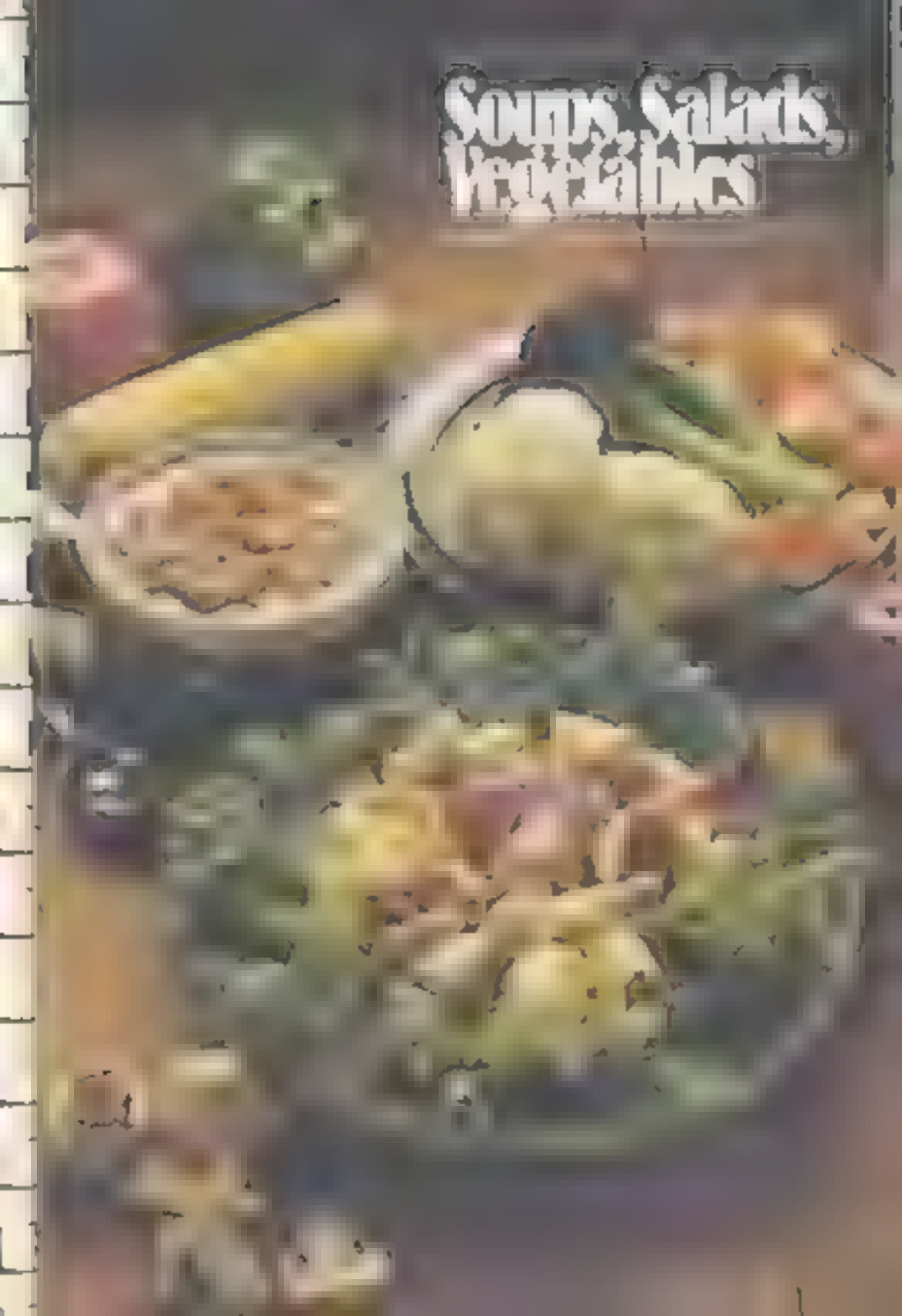
Be Ye Kind One To Another

Soups, Salads, Vegetables



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]	[illegible]

SOUPS SALADS VEGETABLES

BETSY'S CURRIED APPLE BISQUE

1 [illegible] peeled and [illegible] sliced
2 [illegible] cooking apples peeled
[illegible] cored and quartered
2 Tbsp. butter
1 tsp. curry powder
2 [illegible] chicken broth
Salt
Black pepper
[illegible] heavy cream

[illegible] onions are [illegible] finely. Melt butter and [illegible] [illegible] fat [illegible] food processor [illegible] with [illegible]

Betsy Peterson

OLD FASHIONED BEAN SOUP

1 lb. dry navy beans
2 qt. water
1 lb. meaty ham bones or pieces
1 tsp. salt
½ tsp. pepper
[illegible] chopped celery with leaves
1 medium onion, chopped

Put all ingredients in pot, cover and cook on LOW for 10 to 12 hours or on HIGH for 10 to 6 hours. [illegible] in crock pot.

Lois Anderson

BROCCOLI SOUP

1 medium onion, chopped
2 Tbsp. margarine
1 bunch broccoli
[illegible] skim or lowfat milk
1 egg
[illegible] flour

Saute onion in margarine. Chop broccoli flowers and [illegible] peel and slice stems. Add broccoli and onion to chicken broth and cook until broccoli is tender. Beat egg with milk and a little flour, cook for 5 minutes. Let stand to cool slightly, put through food processor.

Ruth Bolnicki

EASY CREAM OF BROCCOLI SOUP

3 Tbsp. margarine
1 medium onion, chopped
1 (13 oz.) can chicken broth
1 (10 oz.) can cream of mushroom soup
1 c. cooked, chopped broccoli

Over medium heat, saute onion in margarine. Do not brown, just until clear. Add broth and soup. Bring to a soft boil, add broccoli and simmer 3 to 5 minutes.

Lois Anderson

CLAM CHOWDER

[illegible] slices [illegible] bacon
4 c. boiling water
1½ tsp. salt
2 [illegible] potatoes
1 c. diced carrots
1 c. diced celery
1 c. diced onion
10 cooked clams, chopped or 2 cans minced clams
Clam juice
1 c. [illegible]
¼ tsp. pepper
3 tsp. butter
3 tsp. flour

[illegible] about 10 more minutes

Betty Dodo

FRESH GARDEN VEGETABLE SOUP

[illegible] cup
[illegible] peeled and [illegible] cup
[illegible]
1 [illegible]
2 [illegible] cup
3 bouillon cubes
2 qt. water
½ lb. lean chuck hamburg
Seasoned salt if desired

[illegible] shouldn't be too thick

[illegible]

Esther Gemmell

MEAT BALL SOUP

1 lb. ground beef
1 egg
1 finely chopped onion
Seasoning of your choice
½ c. chopped celery
1 c. chopped carrots
1 c. noodles
1 c. tomatoes

Make well-[illegible] meatballs. Place meatballs in 3 quarts of boiling water and boil gently for ½ hour. Then add ½ c. chopped celery and 1 cup chopped carrots. Boil for 15 minutes, add 1 cup noodles and [illegible] minutes. Boil another 15 minutes, cooking 1 hour in all.

Doris Jean Todd

SEAFOOD MEDITERRANEAN
(Soup)

[illegible]
3 cloves garlic, minced
[illegible]
1 tsp. oregano
[illegible] pepper
[illegible] Italian plum tomatoes
1 c. dry white wine
[illegible] clam broth
2 bay leaves
[illegible] heavy shell clams, well scrubbed
1 lb. shrimp, shelled [illegible]
[illegible] parsley

[illegible]

Janet Dude

SWEDISH TOMATO CREAM SOUP

2 onions
1 Tbsp. butter
1 clove garlic
1 - 14 oz. can tomatoes
[illegible] chicken broth
1 tsp. fresh dill or 1 tsp. dried
Salt
Black pepper
Watercress leaf (to garnish)
3 Tbsp. mayonnaise

[illegible] Serve hot or cold

Betsy Peterson

EASY TOMATO RICE SOUP

3 Tbsp. margarine
1 medium to large onion, diced
1 - 13 oz. can beef broth
1 - 15 oz. can tomato sauce
1 c. Uncle Ben's rice, cooked as directed

Sauté onion in margarine until tender, add broth and tomato sauce. Bring to soft boil, add cooked rice. Simmer 3 to 5 minutes.

Lois Anderson

ITALIAN VEGETABLE SOUP

1 medium onion, finely chopped and separated into rings
1 clove garlic, minced
[illegible] celery
1/4 c. green pepper
1 can stewed tomatoes
1 medium zucchini, sliced
1/4 c. red wine
1 can Navy beans
[illegible] chicken bouillon cubes
2 1/2 c. water
[illegible] tsp. [illegible] flakes
1/2 tsp. pepper
2 tsp. [illegible] basil
1 bay leaf
1/4 c. Parmesan cheese

[illegible] Serve with [illegible]

Hazel Tidmarsh

VEGETABLE BEEF SOUP

1 lb. ground beef
1 c. chopped onions
2 Tbsp. butter or margarine
4 c. hot water
1 (16 oz.) can tomatoes
1 c. sliced celery
1 Tbsp. salt
2 bouillon cubes
3 bay leaf
1 tsp. Worcestershire sauce
1/4 tsp. pepper
1 (10 oz.) pkg. frozen, mixed vegetables
1 c. potatoes
1/2 tsp. thyme

Sauté beef and onions in butter in a large saucepan until meat is well browned. Add hot water, tomatoes, celery, salt, bouillon cubes, bay leaf, Worcestershire sauce, pepper, and thyme. Cover and simmer for 30 minutes. Add mixed vegetables, potatoes and thyme. Bring to another boil, cover and simmer 30 minutes. Yield: [illegible] servings.

Mildred Schmidt

BROCCOLI SALAD

1 bunch broccoli flowerets, cut into size
1/2 lb. bacon
4 scallions, chopped
4 oz. grated Cheddar cheese
4 Tbsp. mayonnaise
4 Tbsp. sugar
3 Tbsp. vinegar

Fry and crumble bacon, set aside. Combine broccoli flowerets, scallions, cheese, and bacon. Mix together mayonnaise, sugar and vinegar until sugar is melted. Toss with salad. Serve cold.

Lois Anderson

GURKOR INGLADA SWEDISH CUCUMBERS

2 or 3 cucumbers
1 c. sugar
1 to 1½ c. white vinegar
Salt and pepper

[illegible]

Essie Anderson

MARINATED CUCUMBERS AND ONIONS

1 c. peeled cukes, thinly sliced
½ c. water
½ c. white vinegar
3 Tbsp. sugar
2 tsp. basil or dill
¾ tsp. salt
Thinly sliced red onions, chilled

Mildred McLaughlin

ORDINARY GREEN BEAN SALAD

1 (1 lb.) can cut green beans, drained
¼ c. vinegar
4 c. vegetable oil
¼ c. sugar
1 tsp. pepper
1½ tsp. garlic salt
1½ tsp. oregano

Excluding the beans, combine all the ingredients in a large bowl, mix thoroughly. Add beans, stir, chill at least 1 hour. Before serving, stir beans in marinade, drain off excess liquid and serve. Yields 4 to 5 servings.

Recipe may be doubled.

Carol Viertel

PARADISE RICE SALAD

1 c. Uncle Ben's rice
⅓ c. orange juice
3 Tbsp. Italian dressing
2 Tbsp. honey
½ tsp. grated orange peel
2 c. fresh spinach, cleaned and cut into small pieces
2 small oranges, sectioned
½ c. sliced celery
¼ c. toasted slivered almonds

Cook rice according to directions. Mix juice and honey and dressing and toss with rice. Chill. Right before serving, toss in spinach, oranges, celery, and nuts.

Substitutions for broccoli and pineapple

Use 2 cups broccoli flowers instead of spinach
Use ½ cup pineapple juice instead of orange juice
Use ½ teaspoon grated lemon rind instead of orange
Use one 20 ounce can pineapple tidbits instead of oranges

Lois Anderson

SEVEN LAYER SALAD

[illegible] head lettuce, shredded
[illegible]
[illegible] chopped green pepper
[illegible] chopped Bermuda onion
[illegible] frozen peas
1 to [illegible] c. mayonnaise
2 Tbsp. sugar
2½ c. shredded sharp Cheddar
8 strips bacon, cooked and crumbled

[illegible] before serving

[illegible]

Julie Anderson

SPINACH SALAD

[illegible] lb. spinach, cleaned and chopped
3 hard-boiled eggs, sliced
6 strips bacon, cooked and crumbled
6 to 8 mushrooms, sliced
1 small Bermuda onion, sliced

Dressing

½ c. mayonnaise
½ c. milk
[illegible] c. sugar
2 Tbsp. vinegar

[illegible]

Julie Anderson

SWEET AND SOUR BEAN SALAD

1 can green beans
1 can yellow wax beans
1 can kidney beans
1 can chickpeas
[illegible] c. finely chopped green pepper
[illegible] finely chopped small onion
1 c. sugar
1 c. white vinegar
1 tsp. salt
½ tsp. pepper
½ c. Crisco oil

Drain all beans, peas and put in large covered bowl, add pepper and onion. Mix vinegar, sugar, oil, salt and pepper and so just is dissolved. Pour over beans. Cover and refrigerate overnight, stir occasionally.

Julie Anderson

SWEET PEA AND DILL SALAD

4 c. peas (frozen), thawed and patted dry on paper towel
1 1/2 c. mayonnaise
1 c. sour cream
2 Tbsp. white horseradish, well drained
1 Tbsp. Dijon-style mustard
[illegible] 1 Tbsp.
[illegible]
Black pepper to taste

Mix together all [illegible] hours. Serves 4 to 6.

Elsie Tyler

WALDORF DIET SALAD

1/2 c. plain yogurt
[illegible] Tbsp. [illegible]
[illegible]
[illegible]
1 apple, diced
1 [illegible]
1 [illegible]

Mix together [illegible] and coconut.

Options

1/4 c. shredded carrots
1/4 c. chopped nuts
More raisins (my favorite)
1 Tbsp. honey

Adeline Anderson

DILL DRESSING

1/4 c. vegetable oil
3/4 c. garlic-flavored wine vinegar
1 tsp. seasoned salt
1 tsp. granulated sugar
1/4 tsp. dill weed
1/4 tsp. black pepper
1/4 tsp. crushed oregano leaves
1/4 tsp. grated lemon peel

In small jar, combine all ingredients. Cover tightly and shake until blended. Makes 16 servings.

Good on chilled fish or chickpeas.

Adeline Anderson

FRENCH DRESSING

1 1/2 c. oil
3/4 c. vinegar
1/2 tsp. sugar
1 1/2 tsp. salt
1/4 tsp. pepper
1 tsp. paprika
1/4 tsp. dry mustard

Blend well and chill before serving.

Lois Anderson

RUSSIAN DRESSING

1 c. tomato soup
1 c. vinegar
½ c. oil
1 clove garlic
1 Tbsp. Worcestershire sauce
1 tsp. salt
1 tsp. brown sugar
1 tsp. white pepper
1 small onion, minced

Blend well, chill before serving.

Lois Anderson

BLUEBERRY JELL-O SALAD

2 3 oz. pkg. gelatin (black raspberry Jell-O, raspberry or strawberry gelatin may also be used)
2 c. boiling water
2 c. cold water
1 medium size crushed pineapple
1 can blueberry pie filling

[illegible]

Topping

1 8 oz. pkg. cream cheese
½ c. sugar or [illegible] c.
1 tsp. vanilla
1 8 oz. container sour cream

[illegible] small. Let set in refrigerator.

Alternate topping: In a small bowl, whip together sour cream and 1 tablespoon confectioners sugar. Spread in seven layer, on top of gelatin, chill briefly and serve.

Mildred Schmidt

GELATIN SALAD

1 pkg. gelatin
½ tsp. salt
½ c. celery
½ c. vinegar
½ c. peas, cooked
1 c. hot water
½ c. cold water
½ c. sugar
1 Tbsp. lemon juice
½ c. carrots, cooked

Pour cold water in bowl and sprinkle gelatin on top. Add sugar, salt and hot water. Add vinegar and lemon.

Bette Lindsell

JUBILEE SALAD MOLD

1 (10 oz.) pkg. frozen raspberries, thawed
1 c. currant jelly
2 c. water
2 (3 oz.) pkg. raspberry Jello
½ c. sherry
1 c. pineapple juice
1 (16 oz.) can pitted dark sweet cherries, drained, reserve juice + 1 pt. of water + maraschino cherry juice

[illegible] raspberries [illegible] Jello and [illegible] water. Add [illegible] jelly [illegible] sherry. Remove from heat [illegible] partially set [illegible] pineapple juice and cherries. Pour into 6 cup mold. Chill until set.

Ruth Heinicke

LIME JELLO MOLD

1 (3 oz.) pkg. Jello [illegible]
1 (13 oz.) can crushed pineapple
8 oz. cream cheese
½ pt. whipping cream, whipped
½ c. chopped nuts
1 c. marshmallows
1 c. hot water

Mix Jello with 1 c. hot water in large sauce pan. Add pineapple with juice and bring to a boil. Turn heat down to simmer, add cream cheese in chunks and stir until melted. Add marshmallows and stir to melt. Cool.

At slightly thickened stage, add whipped cream and nuts. Pour into mold and refrigerate overnight.

Jane Wash

ORANGE CRANBERRY RELISH MOLD

2 pkg. (3 oz.) orange Jello
2 c. boiling water
2 c. orange juice
4 orange
2 cans whole cranberry sauce
½ c. finely chopped celery

Dissolve Jello in boiling water, add orange juice. Chill until consistency of unbeaten egg whites. Cut orange into small pieces and put through food chopper. Add orange, cranberry sauce and celery into jell mixture. Chill until set in refrigerator.

Elaine Branch

STRAWBERRY JELLO

2 pkg. strawberry Jell-O
2 c. boiling water
2 (10 oz.) pkg. frozen strawberries
1 can crushed pineapple (1½ c.)
2 bananas, diced
1 c. sour cream

Add all ingredients but sour cream. I put half in mold and let set and add sour cream over it and top with rest of salad. Don't thaw strawberries. Mix Jell-O and put frozen strawberries in hot Jell-O. Then pineapple and bananas.

Irene Roberts

STRAWBERRY SOUR CREAM JELL-O SALAD

1 large pkg. strawberry Jell-O
1 [illegible] strawberries
1 small banana, sliced (optional)
1 small can crushed pineapple (optional)
1 small pkg. strawberry Jell-O
1 pt. sour cream

Mix 1 [illegible] Jell-O [illegible] water. Add [illegible] of the strawberries [illegible] pineapple [illegible] Spread [illegible] cream [illegible] small strawberry Jell-O which has been [illegible] Cut in squares. Serve [illegible] pan.

Mildred Schmidt

SUMMER JELLO DELIGHT

1 large pkg. [illegible] flavor
1 [illegible] cottage cheese
1 8 oz. tub Cool Whip
1 [illegible] well drained

Mix cottage cheese and Cool Whip [illegible] jello. [illegible] well drained [illegible]

BROCCOLI SUPREME

1 10 or 12 pkg. chopped broccoli or spinach
1 can cream of chicken soup
1 Tbsp. flour
½ c. sour cream
¼ c. grated carrots
1 Tbsp. grated onion
¼ tsp. salt
¼ tsp. pepper
3½ c. herb bread stuffing
2 Tbsp. melted oleo

Cook broccoli or spinach, drain. Blend soup and flour in large mixing bowl. Add sour cream, carrots, onion, salt and pepper; stir [illegible] broccoli or spinach. Place in 1 qt. casserole, sprinkle with stuffing and oleo. Bake [illegible] 30 minutes. Serve 6.

Peg Trunkfield

CABBAGE AND NOODLES

1 medium head cabbage, chopped
2 medium onions, chopped
1 stick butter
1 bag egg noodles (of any kind)
Salt and pepper to taste

In large frying pan, add butter, chopped cabbage and chopped onion. You can pile high in pan; cabbage will shrink. Cook over low [illegible] cabbage and onion are soft. Add salt and pepper. When done, mix with [illegible] of cooked egg noodles.

Rene Pucci

CORN PUDDING

[illegible] cans white shoe peg corn
[illegible] milk
4 Tbsp. sugar
Dash of salt
[illegible] eggs
[illegible] stick margarine or butter

[illegible]
[illegible] to 40 minutes

Kathy Kersten

SCALLOPED CORN

2 eggs
[illegible] can cream style corn
[illegible] c. milk
2 Tbsp. cold butter, cut in small pieces
½ c. crushed saltines (12)
Pepper to taste

[illegible] hour

Lillian Tingley

SHOE PEG CORN CUSTARD

1 c. milk
2 eggs
3 Tbsp. sugar
2 Tbsp. melted shortening
1 tsp. salt
½ tsp. pepper
1 (12 oz.) can shoe peg corn

[illegible] milk to scald, cool slightly. Beat eggs, add sugar, salt, pepper, milk, and shortening. Beat well and stir in corn. Pour into casserole. Bake, uncovered, at 325° [illegible] minutes.

Mabel Thomas

SQUASH CASSEROLE

2 lb. yellow summer squash (6 c. other squash can be used)
¼ c. chopped onion
1 can condensed cream of chicken soup
1 c. sour cream
1 c. shredded carrots
1 (8 oz.) pkg. herb seasoned stuffing mix
½ c. melted butter or margarine

Cook squash and onion in salted water and drain. Combine cream of chicken soup and sour cream, stir in shredded carrots. Fold in onion and squash. Combine stuffing mix and butter. Spoon ½ the stuffing and butter mix into bottom of pan. Add vegetables [illegible] and cover with remaining ½ stuffing mix. Bake in 350° oven.

Polly Strand

HAWAIIAN SWEET POTATO BALLS

4 large sweet potatoes
2 tbsp. butter
1 tsp. salt
[illegible]
Pinch of nutmeg
Pinch of cinnamon
2 to 3 Tbsp. brown sugar (packed)
1 to 1½ c. crushed flakes (corn flakes)
8 pineapple slices (can use crushed)

[illegible] *Irene Roberts*

SHERRIED SWEET POTATO CASSEROLE

8 medium sweet potatoes
1 c. brown sugar
2 Tbsp. cornstarch
½ tsp. salt
½ tsp. shredded orange peel
2 c. orange juice
½ c. raisins
6 Tbsp. butter or margarine
⅓ c. sherry
½ c. chopped walnuts (optional)

[illegible] *Ruth Bolnicki*

STIR FRIED VEGETABLE MEDLEY

2 medium carrots
2 celery stalks
1 medium onion
1 medium bunch broccoli
½ lb. large mushrooms
¼ c. salad oil
¼ c. water
1 - 1½ tsp. salt
½ tsp. sugar

Other vegetables may be used such as half broccoli and half cauliflower, etc.

Cut each carrot crosswise in half, then lengthwise into matchstick thin strips. Cut each celery stalk crosswise into 3 pieces, then lengthwise into matchstick thin strips. Thinly slice onion. Cut broccoli into 2 x ½ inch pieces. Cut mushrooms in quarters or cut in half if small.

In 5 quart Dutch oven or 12 inch skillet over high heat, in hot salad oil, cook carrots, onion and broccoli, stirring quickly, until fork-tender, about 3 to 4 minutes. Add mushrooms, water, salt and sugar; cover and cook 1 to 2 minutes longer until vegetables are tender crisp, stirring occasionally. Makes 8 servings. [illegible] calories per serving.

Ruth Bolnicki

BAKED ZUCCHINI SOUTHERN STYLE

3 lb. yellow or zucchini squash
½ c. bread crumbs
[illegible] minced onion
2 eggs [illegible] beaten
½ stick melted butter
[illegible] Tbsp. sugar
1 tsp. salt
[illegible] tsp. pepper
[illegible] c. shredded Cheddar cheese

[illegible] Boil [illegible] drain [illegible] bread crumbs [illegible] onion [illegible] sugar, salt [illegible] butter [illegible] butter [illegible] and spread over top of mixture. Bake at 1 hour [illegible] browned.

Kathy Kersten

ZUCCHINI CASSEROLE

3 c. or 3 small zucchini, chopped fine
1 medium chopped line
4 beaten eggs
½ c. oil
[illegible] grated Parmesan cheese
1 c. pkg. shredded Mozzarella cheese
[illegible] c. Bisquick
Salt
Pepper
Parsley

Mix all ingredients together well and then spread evenly in a square greased casserole dish, uncovered. Bake at 350° F. for about 40 minutes or until done and golden brown.

Jo-Anne Billing

ZUCCHINI CASSEROLE

4 medium zucchini, ¼ inch sliced cooked till tender
¼ c. shredded carrots
½ c. chopped onion
6 Tbsp. butter
2 ¼ c. herbed stuffing cubes
1 can cream of chicken soup or mushroom or celery
½ c. sour cream

Butter 1½ quart casserole. Saute carrots and onion in butter. Cook zucchini, drain. Mix all together with soup, sour cream and ½ cup stuffing. Place in casserole, top with remaining stuffing cubes. Bake in 350° oven for 30 minutes.

Adeline Anderson

ZUCCHINI MELT

[illegible] zucchini
[illegible] salt
1 pkg. mushrooms
1 lb. Velveeta cheese
2 Tbsp. [illegible]

[illegible]

Jennifer Glazier

ZUCCHINI SQUARES

3 c. [illegible] sliced zucchini with skin
1 c. [illegible] squash
[illegible] onion
[illegible] cheese
[illegible]
[illegible] cup [illegible]
Dash [illegible]
[illegible] cloves garlic, finely chopped
[illegible]
4 eggs, slightly beaten

Mix all [illegible] Bake [illegible]

Rene Pucci

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Main Dishes

MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Roasting Time	Internal Temperature
BEEF			
Standing Rib Roast (10 inch rib)	[illegible]	[illegible]	[illegible]
If using shorter cut (8 inch)	[illegible]	[illegible]	[illegible]
Rolled Rib	[illegible]	[illegible]	[illegible]
Sirloin tip Roast only if high quality			
LAMB			
Leg	[illegible]	[illegible]	[illegible]
	[illegible]	[illegible]	[illegible]
VEAL			
Leg (piece)	[illegible]	[illegible]	[illegible]
Shoulder	[illegible]	[illegible]	[illegible]
Rolled Shoulder			

POULTRY ROASTING GUIDE

Type of Poultry	Ready To Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	[illegible]	325°	2½ to 3 hrs.
	[illegible]	325°	3 to 3½ hrs.
	[illegible]	325°	3½ to 4 hrs.
	[illegible]	325°	4 to 4½ hrs.
	[illegible]	300°	5 to 6 hrs.
CHICKEN	[illegible]	400°	1 to 1½ hrs.
	[illegible]	400°	1½ to 2½ hrs.
	[illegible]	325°	3 to 5 hrs.
DUCK	[illegible]	325°	2½ to 3 hrs.

[illegible]

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MAIN DISHES

ONION POT ROAST

1 (3 to 4 lb.) top or bottom round pot roast
2 Tbsp. flour
3 Tbsp. [illegible]
½ tsp. salt
1 pkg. dehydrated onion soup
1 c. water
8 medium carrots
[illegible] stalks celery
[illegible] gravy

[illegible] soup and water. [illegible] ing liquid for gravy if desired.

Pearl Fichuta

SALISBURY STEAK

1½ lb. ground beef
¾ c. bread crumbs
[illegible] onion powder to taste
Dash of salt and pepper
1 egg
2 can Franco American beef gravy
[illegible] can mushrooms
3 tsp. oil
¼ c. water

Mix meat, bread crumbs, [illegible] powder, salt and pepper together in [illegible] shape into two patties in skillet and [illegible] of [illegible] Remove to [illegible] Whisk together flower, beef broth or gravy, mushrooms and water. Mix well [illegible]

Rene Pucci

SWISS STEAK

2 lb. round steak (or any of the cheaper cuts)
Salt and pepper
Flour
2 Tbsp. fat
1 medium onion, diced
1 medium green pepper, diced
1 c. tomato soup
1 medium bunch celery, diced
¼ c. water
1 Tbsp. cornstarch (optional)

Amounts can be changed and still be good.

Cut meat into serving pieces, season with salt and pepper and roll in flour. Sear the meat on both sides in hot fat, add onion, celery, pepper, tomato soup and water. May be cooked [illegible] minutes in pressure cooker or about 2 hours, covered, in oven.

Polly Strand

SPANISH RICE AND STEAK

[illegible] rice
1 lb. [illegible] chopped
2 [illegible] onions, chopped
1 can tomatoes
Salt and pepper
Small [illegible] butter

[illegible]

Bake in casserole for 1½ hours at 350°

Isabel Holmes

GOOD BEEF STEW

2 lb. stew meat, cut into 1 inch cubes
2 c. water (you may need more)
1 [illegible] 12 oz. can beer
1 6 oz. can tomato paste
½ c. regular barley
¼ tsp. pepper
2 c. carrots, sliced
2 c. celery, sliced (use a pkg. of frozen mixed vegetables)
1 pkg. Lipton onion soup mix

Mix [illegible] Add [illegible] If thick, add more water

[illegible]

Judy Lovett

BEEF STEW IN RED WINE AND MUSHROOMS

4 Tbsp. butter or margarine
2 lb. beef chuck, cut in 1 inch cubes
1 ½ tsp. salt
3 medium onions, thinly sliced
1 clove garlic, crushed
1 tsp. basil (fresh), chopped or ½ tsp. dried
Grated peel of 1 lemon
1 tsp. paprika
1 c. dry red wine
1 c. canned beef broth or beef bouillon
Flour
½ lb. raw mushrooms, sliced

Melt butter in Dutch oven and brown meat a little at a time, and onions lightly. Add salt, garlic, basil, lemon peel, and paprika. Cover and simmer for [illegible] minutes. Sprinkle flour over beef and stir in red wine and beef stock. Cover and simmer for 1 hour. Mix in mushrooms, cover and simmer for 15 minutes longer or until beef is tender. Serves 4

Ruth Balnicki

OVEN STEW

2 [illegible] stew meat, 1½ [illegible] cubes
1 medium [illegible]
1 stalk celery
6 carrots, chunked
6 medium potatoes, cubed
[illegible] can tomato juice
[illegible] water

Mix together

1 Tbsp. sugar
2 Tbsp. tapioca
2 tsp. salt

Sprinkle [illegible] Bake in covered casserole or roaster at 250° for 3 hours or more

Lillian Tingley

MEXICAN BEEF

2 Tbsp. margarine or oil
1 onion, chopped
1 green and 1 red pepper, chopped
1 tsp. celery salt
½ tsp. salt
[illegible] pepper
1 large can tomatoes
Leftover roast beef [illegible]

Melt margarine [illegible] and cook over medium heat. Add the peppers, tomatoes and [illegible] together [illegible] well blended. Add roast beef slices and cook on low heat until meat is thoroughly heated and serve.

Stephanie H. Berry

FIESTA CASSEROLE

4 medium potatoes, peeled
½ c. milk
¼ c. butter
1½ tsp. salt
2 Tbsp. chopped parsley
5 medium onions, sliced and separated into rings, about 1 lb.
Dash of cayenne
2½ c. Savory Meat Sauce (see next recipe)

Cook potatoes, covered, in 1 inch boiling water for 20 minutes, drain. Mash potatoes, beat in milk, butter, salt, cayenne, and parsley. Parboil onion rings in 1 inch boiling water 5 minutes, drain well. Place onion in 2 quart baking dish, cover with meat sauce. Spoon mashed potatoes over filling, bring them to edge of baking dish to make a good seal. Bake at 350° for 30 minutes or until potatoes are golden.

[illegible] Smith

SAVORY MEAT SAUCE

[illegible]
2 [illegible]
2 [illegible]
[illegible] Beef
[illegible] 2 c
2 [illegible] tomato paste
[illegible]
2 tsp sugar
½ c celery [illegible] sliced
[illegible] chopped [illegible]
[illegible]
2 bay leaves
[illegible]
1 tsp [illegible]

[illegible] As [illegible] [illegible]

Emma Smith

MEAT SAUCE

2 [illegible] ground beef
1 medium [illegible] onion
2 (29 oz [illegible]
2 (12 oz [illegible]
2 tsp garlic powder
2 tsp salt
1 tsp pepper
2 Tbsp parsley flakes
1 tsp [illegible]
[illegible] crushed red pepper flakes
2 Tbsp sugar
3 to 4 c water

[illegible] 1 [illegible] salt [illegible] Make [illegible] quarts

Freeze leftover sauce for future use

Lois Anderson

BEEF STROGANOFF

1 lb beef sliced thin
2 Tbsp butter
½ lb mushrooms
1 medium onion [illegible] sliced
1 (10 oz) can condensed beef broth
2 Tbsp catsup
1 small clove garlic minced
1 Tbsp salt
3 Tbsp flour
1 c sour cream

Melt butter in large skillet add onion and mushrooms Cook to tender Remove from pan add meat and [illegible] to brown Keep [illegible] broth stir in remaining broth garlic salt and catsup simmer for 15 minutes

Mix flour and ½ cup broth and stir [illegible] meat [illegible] mushrooms and onion Heat to boil stirring 1 minute add sour cream Heat and serve

Lois Anderson

SAVORY STROGANOFF

1 lb. ground beef
[illegible] chopped onion
[illegible] chopped celery
1 [illegible] oz. [illegible] of mushroom soup (undiluted)

[illegible]
and [illegible]
serve immediately on rice

¼ c. catsup
[illegible] Worcestershire
[illegible] sour cream

Elsie M. Cope

STUFFED CABBAGE

[illegible] eggs
3 [illegible]
[illegible]
1 onion
[illegible] fresh parsley
[illegible]
(29 oz.)

[illegible] cans [illegible] shelled tomato soup
1 [illegible]
[illegible] Marjoram
4½ lb. ground beef
1 lb. ground pork

[illegible]
side [illegible]
[illegible]
well, salt and pepper to taste

[illegible]
[illegible]
[illegible]

QUICK HALUPKE

1 small head cabbage
1 lb. ground beef
½ c. chopped onion
[illegible] cooked
2 tsp. salt
4 tsp. pepper
1 [illegible] oz. can tomato soup
½ c. water
1 small can tomato sauce
[illegible] c. grated American cheese

[illegible] cabbage

[illegible] heat tomato soup, tomato sauce and water to boiling. [illegible] over it.

Irene Roberts

PORCUPINES

1½ lb. hamburger
1 Tbsp. minced onion
1 can cream of mushroom or tomato soup
3/4 c. water or milk
1 tsp. baking powder
½ c. Minute rice (uncooked)
2 Tbsp. minced parsley

Preheat oven to 350°. Mix the [illegible] together: hamburger, onion, rice, parsley, baking powder, water or milk and seasoning. Form into [illegible] pieces in ungreased pan. Dilute soup with water, pour over logs. Bake [illegible] for 45 minutes. Cover and bake an additional 45 minutes.

Eileen Sorak

CHINESE PIE SHEPARD'S PIE

2 lb. ground beef
2 [illegible] 16 oz. cans cream corn
3 to 4 lb. potatoes, mashed
Salt and pepper to taste
Paprika (for color)
Mushrooms (optional)

Brown meat in skillet, drain grease. Spread meat into 13x9 inch pan. (Optional: Mix mushrooms in with meat.) Salt and pepper meat, add corn by spreading over meat. Spread mashed potatoes over corn, sprinkle salt and pepper again. Sprinkle paprika to add color. Bake in oven at 325° for 45 minutes to an hour. Let cool 10 minutes and serve.

Terri Pedersen

HAMBURGER PEPPERONI

1 lb. ground beef 4 to 6 servings
1 onion, chopped
1 green pepper, chopped
[illegible]
2 Tbsp. pickle relish
Salt to taste
1 [illegible] tsp. [illegible] water
1 small [illegible]
Pepperoni (Dress [illegible] red pepper to taste)

[illegible] burger buns. Can be stored in freezer

Marjorie C. Tucker

HAMBURG AND POTATO

1 9x13 inch pan
1½ c. chopped meat
Sliced onion to taste
Salt and pepper
1 can cream of chicken soup
1 [illegible] oz. bag dry taters
1 can water

[illegible] water [illegible]. Add [illegible]

Polly Strand

HAMBURGER AND POTATO CASSEROLE

5 medium potatoes, sliced
1 small onion, chopped
½ can water
½ lb. hamburg
1 can tomato soup
Salt and pepper

Select [illegible] hamburg. [illegible] potatoes [illegible] layers [illegible] salt and pepper. Add [illegible] water [illegible] which the hamburg was browned [illegible] tomato soup [illegible] oven at 450° covered for [illegible] the final half hour. Test potatoes for [illegible] water [illegible] tomato [illegible] dry.

Polly Strand

NOODLE MEDLEY

2 c. fine noodles
1 lb. ground beef
1½ Tbsp. fat oil
2 Tbsp. onion, grated or minced
½ green pepper, chopped
½ c. canned mushroom
2½ c. canned tomatoes
2 tsp. Worcestershire sauce
Salt and pepper to taste
½ c. grated cheese

Cook noodles in salted water until tender. Brown meat in hot oil, add vegetables and seasonings. Combine with noodles. Pour mixture into casserole and sprinkle with grated cheese. Heat thoroughly in moderate oven at 350°.

Rowena Warecke

SIX LAYER DINNER

2 c. chopped beef
2 c. sliced raw potatoes
2 c. celery
2 tsp. salt
1 c. sliced onion
1 green pepper
2 c. tomatoes
1/4 tsp. pepper

[illegible]

Irene Roberts

CHILI CON CARNE

1/2 c. onions, sliced thinly
1 1/2 lb. ground beef
2 Tbsp. fat
1 (28 oz.) can tomatoes, cut fine
1 20 oz. can kidney beans
1 tsp. Worcestershire sauce
1 tsp. chili powder

[illegible]

Lillian Tingley

COOKIN' CAROL'S CHILI

1 lb. ground beef
1/2 c. chopped onion
1 can red kidney beans, drained
1 c. water
1/2 c. Kraft barbecue sauce
1 Tbsp. chili powder
1/2 tsp. salt
Dash of Tabasco

Brown meat and onion, drain off fat. Stir in remaining ingredients, simmer for 20 minutes, stirring occasionally.

Carol Kampa

FREDDY'S CHILI

2 Tbsp. shortening
1 1/2 lb. ground beef
1 No. 2 can tomatoes
1 can tomato sauce
1 (No. 2) can kidney beans drained
1 large onion
1 tsp. salt
1 clove garlic
Some green pepper, chopped
1 Tbsp. chili powder
1 tsp. Worcestershire sauce

Saute meat in the shortening with onion and peppers, add all the ingredients and heat together. Simmer for 1 hour and serve.

Stephanie H. Berry

RED AND WHITE CHILI

2 to 3 lb. ground beef
2 (16 oz.) cans red kidney beans
1 (16 oz.) can white kidney beans
1 can Friend's baked kidney beans
2 cans tomato soup
1 c. chopped onion
2 c. chopped green pepper
2 Tbsp. vinegar
½ tsp. red pepper
3 tsp. chili powder
Salt
Pepper

[illegible] onions and [illegible] and pepper [illegible] ingredients [illegible] Simmer [illegible] cover [illegible] occasionally. May be [illegible] or with corn chips.

Theresa Pedersen

CRANBERRY MEATBALLS

2 lb. chopped meat
2 eggs
½ c. bread crumbs
Salt and pepper to taste
Garlic and onion powder to taste
½ c. water
1 jar chili sauce
2 (16 oz.) cans cranberry sauce (whole berry)

1. Mix 2 pounds chopped meat, 2 eggs, ½ cup bread crumbs, salt, pepper, garlic and onion powder to taste, and ½ cup water. Mix well. Shape into small meatballs. Put in baking pan with a teaspoon of oil. Bake at 475° for [illegible] minutes.

Mix chili sauce and two 16 oz. cans whole cranberry sauce. Pour over meatballs and bake, covered, another 2 [illegible] minutes.

Rene Pucci

MEATBALLS IN SAUCE

2 lb. ground chuck
½ c. unflavored bread crumbs
2 eggs
½ c. water
1 small onion
Salt
Pepper
Garlic powder
2 cans mushroom soup (cream of)

Mix all but soup together and form into balls. Roll meatballs until they float on boiling water about 2 minutes. Drain meatballs. Put in casserole dish.

Mix 2 cans of soup together until creamy, pour over meatballs. Bake at 350° about ½ hour. Serve with potato and vegetable.

Lurie Slaybaugh

SWEET AND SOUR MEATBALLS

2 lb. ground chuck
½ c. [illegible]flavored bread crumbs
2 eggs
½ c. water
salt
Pepper
1 [illegible] onion, diced fine
Garlic powder
1 bottle Heinz chili sauce
1 [illegible] jar grape jelly

[illegible] Drain meatballs

[illegible] Rolls and bake at 275° for about [illegible] serve with [illegible]

Carol Floch

CHUNK O CHEESE MEATLOAF

1½ lb. chopped meat
¼ lb. fresh mushrooms, chopped
1 medium onion
¾ c. chopped parsley
¾ c. dry bread crumbs
1 egg
1 tsp. salt
½ tsp. pepper
¾ c. milk
½ lb. sharp Cheddar cheese

[illegible] to [illegible] Mix [illegible] onion, parsley, bread crumbs, egg, salt, pepper and milk [illegible] well blended. [illegible] cheese in [illegible] 2 inch cubes [illegible] hour to 1¼ hours [illegible] of [illegible] Cool slightly before [illegible] serves 6.

Kathy Kersten

GLAZED MEAT LOAF

2 lb. ground meat
1½ c. milk
3 eggs
6 Tbsp. onion
½ tsp. salt
¼ tsp. pepper
1 c. bread crumbs

Mix ingredients, put in loaf pan

Glaze

¾ c. catsup
1 tsp. dry mustard
1 tsp. nutmeg
9 Tbsp. brown sugar

Mix glaze together and pour over meat loaf. Bake at 350° for 1½ hours. This may be made and frozen.

Emma Smith

MEAT LOAF

Mix well

1½ lb. ground chuck
½ c. bread crumbs
1 c. milk
¼ c. chopped onions
1 tsp. salt
¼ tsp. pepper
2 beaten eggs

Topping

3 Tbsp. brown sugar
½ c. catsup
[illegible] tsp. [illegible]
1 tsp. dry mustard

Mix well and pour [illegible] of meat [illegible]. Bake at 350° for 1 hour. [illegible]

Mildred McLaughlin

MEAT LOAF - OATMEAL

[illegible] c. [illegible]
¾ c. quick oats
[illegible] eggs, beaten
¼ c. chopped onion
1 tsp. salt
¼ tsp. pepper
1 [illegible] lb. can ground beef

[illegible] and add [illegible] to beef. Mix lightly and [illegible] 8x8 inch [illegible] baking 1 hour. [illegible] stand [illegible]

IRISH "CAN" CORNED BEEF CASSEROLE

1 env. brown gravy mix
1 c. water
1 pkg. frozen peas and carrots
1 pkg. frozen lima beans
1 (12 oz.) can corned beef, cut into chunks
1 (5 serving) env. instant potatoes
1 Tbsp. instant minced onion
1 tsp. parsley flakes

Combine [illegible] of envelope, gravy, water, peas, carrots, and lima beans in a large saucepan. Cook about [illegible] minutes or until vegetables are tender. Stir corned beef that has been cut into chunks, pour all into a 2 quart casserole. Prepare mashed potatoes following directions on package, stir in onion and parsley. Spoon around casserole. Bake at 400° for 25 minutes. Makes 6 servings.

Pearl Fichuro

LIVER CASSEROLE

1½ lb. liver, seasoned and browned
1 can mushroom soup
½ can milk
1 can French fried onion rings

[illegible] liver in casserole dish. Combine the mushroom soup and milk, cover the liver with this mixture and top with onion rings. Bake at 350° until tender.

Pearl Fichuro

ALMOND CHICKEN

[illegible] to 2 lb. boneless skinless
[illegible] chicken breasts
2 eggs
½ c. milk
[illegible] c. flour
[illegible] c. Italian bread crumbs
½ c. slivered almonds
½ to 1 c. oil

[illegible] together. [illegible] Mix [illegible] Dip chicken [illegible] Whisk [illegible] Cook [illegible] to 1 [illegible] of [illegible]

Theresa Pedersen

APRICOT CHICKEN

1 large bottle French dressing
1 medium size jar apricot preserve
1 envelope dry onion soup

Mix [illegible] overnight.
Bake at 350° for 1 to 1½ hours

Elaine Branch

CHICKEN BREAST WITH LEMON AND BRANDY

6 breasts, boned and skinned
½ c. flour
1 tsp. oregano
2 Tbsp. lemon juice
2 to 4 Tbsp. brandy
Salt and pepper to taste
Slice lemons
Parsley for garnish

Combine flour, oregano, salt and pepper in paper bag; add chicken breasts. Sauté chicken in hot butter for 12 minutes [illegible] medium. Increase flame, add lemon juice and gravy, ignite brandy. When flame [illegible] gently with parsley and lemon slices. Serve. Serves 6.

Catherine E. Budrow

CHICKEN BREASTS SUPREME

- 2 lb. breasts
- 2 c. sour cream
- [illegible]
- 4 tsp. Worcestershire sauce
- 4 tsp. [illegible]
- [illegible] shortening
- 4 cloves garlic, chopped
- [illegible] salt (to taste)
- ½ tsp. pepper
- 1½ c. pkg. dry bread crumbs
- ½ c. margarine

[illegible] Worcestershire sauce, [illegible] paprika, garlic, salt, and pepper.

[illegible] each piece well. Let stand [illegible] in refrigerator overnight.

[illegible] Arrange in [illegible] Melt [illegible] spoon [illegible] over. Bake [illegible] Bake [illegible] Serve [illegible]

Mary Ann Infantino

BROCCOLI CHICKEN CASSEROLE

- 2 lb. chicken breasts
- 1 pkg. frozen broccoli spears
- 2 large onions, sliced thin
- 8 slices American cheese
- 2 cans cream of mushroom soup
- 1 c. milk

1. Cook broccoli as directed on package.
2. Mix in bowl, soup and milk.
3. In [illegible] layer as follows: Broccoli, chicken, onion, cheese and soup mixture.
4. Bake at 350° for 1 hour. Also can be prepared the night before.

Alfreda Cordeo

CALIFORNIA CHICKEN

- 1 pkg. dry onion soup mix
- 1 can cream of mushroom soup
- 1 c. long grain rice
- 2 c. water

In a 9x13 inch pan, sprinkle soup mix on bottom of pan, spread uncooked rice on top of soup mix. Place uncooked chicken pieces, skin side up, on top of rice. Spoon soup over each piece of chicken, pour water over all. Bake at 375° for 1½ hours; cover for first hour.

Elaine Branch

CHICKEN CACCIATORE

3 lb. chicken
[illegible]
[illegible]
1 lb. [illegible]
[illegible] chopped
1 whole bay leaf
Pinch of [illegible] garlic
Pinch of [illegible]
Salt and pepper to taste
[illegible] red wine (optional)

[illegible]

[illegible] one 8-ounce can tomato sauce, one 1 pound can [illegible] tomatoes, 1 medium onion chopped, salt and pepper to taste, 1 whole bay leaf, [illegible] 1 [illegible]

Betty Ewen

EASY CHICKEN CACCIATORE

2 medium onions, sliced thinly
2 cloves garlic, chopped
3 Tbsp. oil
1 pkg. boneless chicken breast
2 (15 oz.) cans stewed tomatoes
1 can tomato paste
1 (32 oz.) jar spaghetti sauce
2 tsp. oregano
½ c. wine* (optional)
1 small pepper
1 lb. spaghetti

In skillet, fry onions and garlic in oil until tender. Add chicken pieces and brown. Add remaining ingredients, including peppers in large chunks. Simmer on low for 2 to 3 hours.

* Add wine before serving if desired. Serve over spaghetti.

Kathi Ducharme

CHICKEN CASSEROLE

1 fryer or 6 chicken breasts
1 can cream of celery soup
can cream of chicken soup
1 small can Carnation milk
1 pkg. herb seasoned stuffing
½ stick oleo
Chicken broth

Stew chicken until well done, do not salt. Skin chicken and cut into small pieces. Mix soups, undiluted, milk and ½ cup chicken broth, stir well while heating. Bring to a boil. Remove from heat, add chicken.

Melt ½ stick oleo in ½ cup chicken broth, pour slowly over stuffing mix. Fluff with a fork as you pour. Cover bottom of a large Pyrex dish with a little more than half the stuffing, pour in soup mix. Sprinkle remainder of stuffing on top. Bake at 350° for 25 minutes.

Roberta Ranno

CHICKEN CASSEROLE – LOUISA'S

5 lb. breasts of chicken, whole or which should be split
1 can cream of mushroom soup
1 can cream of chicken soup
8 oz. sour cream
1 lb. margarine
48 Ritz cracker crackers, crushed

[illegible] chicken [illegible] Mix [illegible] cans of soup [illegible] and a tablespoon of water.

Spread the [illegible] of the remaining soup and [illegible] mixture over the chicken. Top with the cracker crumbs. Bake at 350° for [illegible] minutes, and enjoy! Serves 10.

Stephanie H. Berry

CHICKEN DIVAN

1 lb. chicken, raw and cubed
2 Tbsp. oil
1 (10 oz.) pkg. frozen broccoli
1 c. chicken broth
1 can condensed cream of chicken or cream of mushroom
1¾ c. Minute rice (uncooked)

Brown chicken in oil about 5 minutes [illegible]. Add broth, broccoli and soup; bring to a boil. Add rice and cover; remove from heat. Let stand for 5 minutes. Serve.

Eileen Sorak

EASY CHICKEN DIVAN

4 large chicken breasts
½ to ¾ c. water
2 tsp. salt
2 pkg. frozen broccoli or used cooked fresh
1 can cream of mushroom soup
2 c. medium white sauce
½ c. grated Parmesan cheese

Cook chicken breasts until tender; remove from water and cut into serving pieces. Place broccoli stalks in bottom of greased baking dish. Mix soup and white sauce together and pour half the mixture over the broccoli. Lay chicken pieces over the broccoli and cover with rest of sauce. Place dish in 400° oven after Parmesan cheese has been sprinkled over it. Bake [illegible] minutes or until thoroughly heated.

Stephanie H. Berry

CHICKEN FRUIT SALAD

3 chicken breasts
1 (11 oz.) can mandarin oranges drained
1 [illegible] pineapple tidbits
1 c. [illegible] grapes
1 c. [illegible]
2 Tbsp. salad oil
2 Tbsp. Dijon mustard
2 Tbsp. vinegar
1 tsp. salt
1 c. mayonnaise
[illegible] toasted [illegible] almonds

[illegible] and cover. Bake chicken breasts [illegible] minutes. Bake [illegible] small bowl [illegible] medium sauce pan [illegible] 1 cup [illegible] chicken and fruits. Toss [illegible] salt. Add [illegible] and [illegible] serving.

Roberta Ranno

CHICKEN MARSALA

4 boned chicken breasts, cut in half
Salt and pepper
2 Tbsp. butter
2 Tbsp. olive oil
½ lb. fresh mushrooms
½ c. Marsala or sherry wine
½ tsp. [illegible]
1 c. chicken broth
1 onion

Brown chicken in butter and oil. Remove chicken. Add onion and mushrooms. Brown [illegible]. Place chicken in baking pan [illegible] and onion. Pour broth and wine over chicken, add oregano. Bake at [illegible] for 45 to 60 minutes or until [illegible].

CHICKEN PARISIAN

6 chicken breasts
1 c. sour cream
1 c. cream of mushroom soup
1 (4 oz.) can mushrooms
¼ c. cooking sherry (optional)

Combine sour cream, soup, and mushrooms. Put chicken breasts in casserole, pour mixture over chicken. Bake for 1 hour at 375°. Serves 6 to 8.

Roberta Ranno

CHICKEN PUFF BAKE

[illegible] margarine or butter
¼ c. Bisquick baking mix
½ tsp. salt
[illegible] pepper
1 [illegible] milk
1 10½ oz. [illegible]
2 c. cooked chicken
½ c. shredded Cheddar cheese
1 4 oz. can sliced water chestnuts, drained
1 2 oz. jar diced pimentos, drained
1 10 oz. pkg. frozen broccoli or green beans, cooked and drained
Toppings, below

[illegible] Mix [illegible] Stir in [illegible] Bake at [illegible] 20 minutes. Let stand [illegible] utes. Makes 6 servings

[illegible] Mix

½ c. Bisquick baking mix
½ tsp. salt
½ tsp. paprika

Beat egg whites stiffly with ½ cup milk and 1 teaspoon vegetable oil. Fold in whites. Makes 6 servings.

Polly Strand

CHICKEN VERDE

4 chicken cutlets
1 c. seasoned flour
¼ c. oil
3 cloves garlic
¼ lb. margarine
¼ c. white wine
½ c. chopped parsley

Coat 4 chicken cutlets with 1 cup seasoned flour. Cook 3 to 4 minutes on each side in ¼ cup oil. Remove chicken, pat with oil. Cook 3 cloves of minced garlic in ¼ pound of margarine, add ¼ cup white wine and ½ cup chopped parsley. Add chicken to mixture and cook an additional 15 to 20 minutes. Fantastic. Serve with rice.

Adeline Anderson

DEBBIE'S CHICKEN AND RICE

1 pkg. chicken thighs
1 lb. carrots
2 c. rice
Beef bouillon cube
Chicken bouillon cube
Water
Salt
Pepper

Brown chicken in oil. While that's browning, slice carrots and parboil. When chicken is done, put in pot with carrots and the water from the carrots. Add uncooked rice and the rest of ingredients, add water as needed and cook till rice is tender and all water absorbed, about 40 minutes.

Jennifer Glazier

KATHY'S COUNTRY CHICKEN

4 to 5 medium potatoes, [illegible] sticks
1 lb. sweet Italian sausage, cut into 1 inch pieces
3 Tbsp. oil
1 2 to 3 lb. chicken, cut up
4 medium red and/or green peppers, cut into one size pieces
1 large onion, quartered and separated
1 c. water
½ tsp. salt
½ tsp. oregano
1 10 oz. pkg. frozen green beans

[illegible] roast or pan [illegible] sausage [illegible] Add [illegible] green beans over [illegible] minutes longer, stirring occasionally.

Kathy Kersten

LATTICE TOP CHICKEN BAKE

1 (10¾ oz.) can condensed cream of chicken soup
3 c. milk
½ tsp. seasoned salt
2 c. chopped cooked chicken
1 1 lb. pkg. frozen broccoli cauliflower and carrots, thawed and well drained
1 c. (4 oz.) shredded Cheddar cheese
1 2.8 oz. can French's French fried onions
1 biscuit mix
3 eggs, slightly beaten
½ c. milk

Combine soup, milk, salt, chicken, vegetables, [illegible] cheese and [illegible] onions. Spread mixture into a greased 8x12 in. baking dish. Bake, uncovered, at 425° for 20 minutes. Meanwhile, combine biscuit mix, eggs and milk to form a soft dough. Spoon over hot chicken mixture to form a lattice design. Bake, uncovered, at 425° for 20 to 25 minutes or until biscuits are golden. Top lattice with remaining cheese and onions and cook 3 to 5 minutes or until cheese melts and onions are slightly browned. Makes 6 servings.

Helen Landry

LEMON CHICKEN

6 to 8 [illegible] chicken breasts, boneless [illegible]
2 c. fresh lemon juice
2 [illegible]
2 [illegible]
2 [illegible]
1 tsp. ground black pepper
[illegible] sugar
[illegible]
1 [illegible]
2 [illegible]
[illegible]
2 [illegible]

[illegible]

40 minutes. Makes 6 or more portions

Peggy Cohen

MAKE IT EASY CHICKEN

1 large [illegible] cooking [illegible]
2 Tbsp. flour
[illegible]
[illegible] basil
½ tsp. thyme
[illegible] seasoned [illegible]
1 medium onion
2 [illegible] baking potatoes
4 medium carrots
1 [illegible] pepper
8 [illegible] chicken
Seasoned salt
[illegible]
Paprika

[illegible] tles with sauce

Arrange [illegible] Make [illegible] Bake for [illegible] minutes or until [illegible]

Rowena Warecke

RASPBERRY CHICKEN

2 whole [illegible] chicken breasts (about 2 lb.)
2 tbsp. [illegible] butter
[illegible]
1 tbsp. raspberry vinegar
[illegible] or canned
[illegible] broth
[illegible]
1 11 oz. can [illegible] tomatoes
16 fresh raspberries (optional)

[illegible]

[illegible]

[illegible]

(Makes 2 to 4 portions.)

Roselyn Hanson Weber

SWEET AND SOUR CHICKEN

2 lb. [illegible] parts
[illegible] Mazola [illegible]
1 (18 oz.) [illegible] Kraft [illegible] dressing
[illegible] dry onion soup mix
[illegible] preserves
[illegible] flavor enhancer
1 tsp. salt

[illegible] makes 8 servings.

Margaret Munson

ROAST TURKEY IN A BAG

Any size turkey
Your favorite stuffing
1 lb. soft stick margarine (stick)

Stuff and bake turkey [illegible] Bake in large [illegible] Spread [illegible] of margarine on [illegible] Place [illegible] bag into roaster pan, and make gravy.

Lois Anderson

TURKEY "MEAT" LOAF
(Low cholesterol)

Microwave adaptable

1 lb. [illegible]
1 [illegible]
Bread crumbs

[illegible]
1 large egg

[illegible]
wave suitable loaf dish for 20 to 25 minutes

Mary A. Maloney

TURKEY NOODLE BAKE

1 [illegible]
[illegible]
2 [illegible]
1 [illegible] chopped [illegible]

[illegible]
[illegible]
for oven at 350° for about 30 minutes

Mildred Schmidt

TURKEY TETRAZZINI

½ c. margarine
[illegible] c. flour
2 c. milk
1 [illegible] tsp. salt
[illegible] tsp. celery salt
Dash of pepper

½ c. mayonnaise
1 [illegible]
2 [illegible]
1 [illegible] cooked peas
[illegible] tsp. paprika
1 [illegible] grated Parmesan cheese

Melt [illegible]
mayonnaise. [illegible]
Dip in [illegible]
at 350° for 45 minutes

Rev. Charles Slaybaugh

ROAST DUCK IN ORANGE SAUCE

2 [illegible]
[illegible]
2 [illegible]
2 [illegible]

[illegible]

[illegible] (Do not [illegible] cover)

sauce

1 [illegible]
1 (6 oz.) can frozen orange juice

[illegible]

over each portion when serving)

[illegible]

LEG OF LAMB (BONELESS

1 [illegible]
Meat flour
[illegible]

[illegible]

covered

[illegible]

Lois Anderson

LEG OF LAMB

Leg of lamb
2 [illegible] cloves garlic [illegible] slivers
[illegible] mustard
1 Tbsp. soy sauce
1 tsp. thyme, crushed or powdered
½ tsp. ginger
1 tbsp. oil

Preheat oven to [illegible] Trim [illegible] leg of lamb [illegible] fat. Insert [illegible] garlic with [illegible] soy sauce, thyme, [illegible] ginger [illegible] sauce is creamy. [illegible] Serve [illegible] parsley and [illegible] sprig.

Ruth Balnicki

TANGY PORK ROAST

[illegible] tsp. salt
[illegible]
2 [illegible] chili powder
1 c. apple jelly
[illegible]
[illegible]
[illegible] bone-less pork roast

[illegible]

Mrs. Kathi Ducharme

PORK CHOPS AND PEPPERS

8 [illegible]
2 [illegible]
[illegible]
Salt
Pepper
Oregano
2 cans tomato sauce
1 Tbsp. sugar
Oil

[illegible]

Lois Anderson

CRANBERRY HAM LOAF

2 eggs, slightly beaten
[illegible] milk
1 tsp. salt
¼ tsp. pepper
¼ tsp. cloves
1 c. [illegible] crumbs
1 lb. ground smoked ham
1 lb. ground chuck or pork
1 c. whole cranberry sauce

[illegible] few minutes. Add [illegible] baking dish or bread [illegible]

Mash cranberries [illegible] and spread over meat mixture. A Pyrex oblong dish makes a good size [illegible] the whole can of cranberries.

Mildred McLaughlin

HAM LOAF

1 ½ lb. lean pork [illegible]
2 lb. ham, ground
2 eggs, slightly beaten
1 c. crumbled crackers
1 c. milk
½ c. finely chopped parsley

[illegible]

½ c. vinegar
¾ c. dark brown sugar
1 Tbsp. dry mustard

[illegible]

Stephanie H. Berry

SAUSAGE SPINACH PIE

1 lb. chopped sausage
6 eggs
2 pkg. frozen chopped spinach, thawed and drained
[illegible] Mozzarella cheese, [illegible]
4/5 c. Ricotta
½ tsp. salt
[illegible]
½ tsp. garlic powder
[illegible] grated

[illegible] pepper, and garlic powder

[illegible] well

Ginny Thomson

BAKED MACARONI AND SAUSAGE

1 lb. bulk sausage
1 green pepper, chopped
1 onion, chopped
1 (14 oz.) can Italian plum tomatoes (undrained), chopped
2 c. water
1 (6 oz.) can tomato paste
Salt and pepper
1 lb. elbow macaroni
1 lb. Mozzarella cheese, shredded coarsely
½ c. grated Parmesan cheese

[illegible] sausage [illegible] and crumble [illegible] tomato paste [illegible] salt and pepper. [illegible]

[illegible] macaroni [illegible] cheese [illegible] in preheated [illegible] utes or until bubbly and brown.

Virginia DeWitt

SPINACH 'N HAM ROLL-UPS

1 (10½ oz.) can cream of celery soup
1 c. sour cream
2 Tbs. [illegible]
1 c. quick cooking [illegible]
1 (10 oz.) pkg. frozen, chopped spinach, thawed, drained, squeezed dry with [illegible]
1 c. [illegible] cottage cheese
2 eggs
[illegible] chopped onions
[illegible]
[illegible] ham
[illegible] buttered bread crumbs
Paprika

[illegible] freeze with bread crumbs.

Jean Steeves

BROCCOLI BACON MUSHROOM QUICHE

1 pkg. broccoli [illegible] 20 oz.
½ lb. bacon (freeze)
1 can [illegible] mushroom [illegible] approx. 20 oz.
1 c. Bisquick
4 eggs
[illegible]
2 medium onions, chopped

[illegible]
2. Cut up bacon into small pieces
3. Fry bacon and onions on low heat
4. Beat eggs in large bowl
5. [illegible]
6. [illegible]
7. Bake at 350° for 25 minutes

Alfrida Cordeo

WILD RICE SAUSAGE HOT DISH

1 c. wild rice
1 lb. bulk sausage
2 (3 oz.) cans button mushrooms
1 can mushroom soup
1 medium onion

Wash wild rice and [illegible] stock [illegible] 4 cups water. [illegible] minutes. (Leftovers freeze well.)

Roselyn Hanson Weber

ELEPHANT STEW

[illegible] lb. [illegible] meat, [illegible] [illegible]
2 radishes (optional)

[illegible]

Antonia Senior Center News

VEAL SCALLOPPINE FRANCAISE

2 lb. veal, pounded very thin
[illegible]
Salt and pepper
3 eggs, beaten, diluted with 1 to 2 [illegible] tsp. water
1 c. bottled [illegible]

[illegible]

Sharon Pane

VEAL STEW

[illegible] lb. veal, [illegible] cubes
2 [illegible] oil
1 large [illegible] chopped
2 [illegible] peppers [illegible]
¼ lb. mushrooms, sliced or 1 (4 oz.) can drained
[illegible] tomatoes
[illegible] tsp. salt
[illegible] tsp. thyme
[illegible] pepper [illegible]
[illegible]

[illegible]

Makes 4 to 6 servings.

Ruth Boinicki

CLAM CAKES

1 pt. clams, chopped
2 eggs, beaten
½ tsp. salt
1 c. milk
1 tsp. baking powder
[illegible] c. clam juice
2 c. flour

Combine all ingredients [illegible] to form batter. Fry until brown.

Muriel Potter

CLAM LINGUINI

¼ c. margarine or butter
2 tsp. garlic powder
½ tsp. pepper
Salt to taste
1 clove garlic, minced
3 cans (6 to 8 oz.) chopped clams, drained
½ c. dry white wine
Linguini

[illegible] salt, pepper, garlic, clams and white wine. Cook margarine [illegible]. Add sauce to linguini. Serve immediately.

Kathy Kersten

ESCALLOPED CLAMS

1 egg
2 c. minced clams
12 common crackers
Dash of pepper
1½ c. milk
¼ c. butter, melted
2 Tbsp. sherry

Beat egg in butter dish, add clams, cracker crumbs and milk. Fold in butter, add sherry and pepper. Bake at 325° for 1 hour.

Ruth P. Smith

MARYLAND CRAB CAKES

1 lb. fresh crabmeat
2 eggs, slightly beaten
Juice of 1 lemon
1 tsp. prepared mustard
1 tsp. salt
½ tsp. black pepper
½ tsp. cayenne pepper
½ tsp. grated onion
½ c. cracker crumbs

Mix all ingredients together and saute in margarine until lightly browned on each side.

Polly Strand

MOCK LOBSTER

[illegible] lb. smoked haddock
½ lb. Town House crackers, crushed
½ lb. margarine, melted

1. Cut and cube fish, wash and drain. [illegible] hour. *Enjoy!*

Ginny Thomson

OVEN FRIED SCALLOPS

1 lb. scallops
1 tsp. pepper
2 Tbsp. water
½ c. melted shortening
2 tsp. salt
1 egg, beaten
[illegible] c. fine bread crumbs

[illegible] with salt and pepper [illegible] water [illegible] egg [illegible] shortening [illegible] shallow [illegible] [illegible]

Lois Tidmarsh

SEAFARER'S NEWBURG (WINNIE'S SHRIMP)
(Winnie Pearce)

1 (16 oz.) pkg. frozen "tater tots"
½ c. butter or margarine
½ c. flour
½ tsp. salt
1¾ c. milk
1 c. dry sherry
1 (10½ oz.) can condensed cream of chicken soup, undiluted
1 (4½ oz.) can shrimp, drained
1 c. chopped celery
1 c. grated Cheddar cheese

Prepare potatoes according to package in medium skillet. Heat butter over medium heat until melted. Stir flour and salt until blended. Gradually stir in the liquids. Stir constantly until sauce is thickened and smooth. Add shrimp, celery and grated cheese. Heat to the simmering point.

To serve: Spoon sauce over hot "tater tots." Serves 6.

Polly Strand

ORIENTAL SHRIMP DINNER

1 8 oz. can sliced bamboo shoots
2 c. very hot tap water
1 vegetable stock [illegible] cube or 1 tsp. instant [illegible]
6 oz. cooked [illegible] lb.
2 Tbsp. soy sauce
[illegible] tsp. ground ginger or to taste
1 10 oz. pkg. frozen Japanese style vegetables*
[illegible] cooked [illegible]

[illegible]

Spread frozen [illegible] shrimp on [illegible] surface heat. Cover and [illegible] minutes. [illegible] 1 [illegible] water [illegible] Remove [illegible] 4 cup water [illegible]

* [illegible]

Mildred Schmidt

SHRIMP GARLIC CASSEROLE

4 lb. shrimp
1 c. butter, melted
2 cloves garlic
½ c. chopped parsley
½ tsp. paprika
Dash of cayenne pepper
½ c. cooking sherry
2 c. soft bread crumbs

Shell and devein shrimp. Mix [illegible] with fresh bread. Cook shrimp in [illegible] minutes. [illegible] Add [illegible] some of mixture in greased baking [illegible] over top. Bake at [illegible] for 25 minutes.

Jean Steeves

SWEDISH FISH BAKE

1 lb. white fish fillets
1 can (Campbell's cream of celery soup
1 c. cooked cut green beans
2 tsp. prepared horseradish
2 Tbsp. chopped pimento
½ tsp. dried dill leaves, crushed

In 1½ quart shallow baking dish (10x6x2 inches) arrange fish fillets in single layers. Bake at 350° F. for 25 minutes; spoon off excess liquid. Meanwhile, combine remaining ingredients; pour over fish and bake for 10 minutes more or until done. Stir sauce before serving. Makes 3 servings.

Bette Lindsell

SWORDFISH SHANGRI LA

3 Tbsp. margarine
Juice of half a lemon
1 tbsp. dried parsley flakes
Salt
Pepper
1 half & half
1 lb. swordfish [illegible] per person

[illegible] half & half [illegible] Add more [illegible] half & half [illegible] Serve.

Carol Viertel

BAKED TUNA LOAF

2 cans tuna fish
1 c. bread crumbs
½ tsp. pepper
2 eggs
1 Tbsp. onion
½ tsp. salt
⅔ c. milk
2 Tbsp. butter

Combine all ingredients, shape in loaf pan. Bake [illegible] minutes in 350 oven.

Sue Stevenson

CHEDDAR TUNA CASSEROLE

½ c. chopped onion
2 Tbsp. margarine
1 can condensed cream of celery or cream of mushroom soup
½ c. milk
2 c. noodles, cooked and drained
1 6 ½ oz. can tuna, drained and flaked
1 4 oz. (1 cup) shredded sharp Cheddar cheese
¼ c. grated Parmesan cheese
2 Tbsp. chopped pimiento (optional)

Saute onion in margarine, add soup and milk. [illegible] remaining ingredients except ¼ cup Cheddar cheese. Pour into 1 quart casserole. Bake at 350 [illegible] 30 minutes, top with remaining Cheddar cheese. Continue baking until melted. Recipe can be doubled. Makes 4 servings.

Virginia DeWitt

TUNA CHEESE DELUXE CASSEROLE

2 Tbsp. margarine or butter
1½ c. Kellogg's Rice Krispies cereal
¼ c. slivered almonds (optional)
¼ c. finely chopped onion
1 (10½ oz.) can cream of mushroom soup
¼ c. milk
1 c. shredded Swiss or American cheese
1 ½ c. cooked rice
1 (6½ or 7 oz.) tuna, well drained and flaked
4 c. sliced stuffed green olives
Paprika for top

Melt 1 tablespoon of the margarine [illegible] to pan; cool; reserve. Heat stir in Rice Krispies cereal and almonds [illegible] well. Set aside for topping.

[illegible] remaining 1 tablespoon margarine and onion and [illegible] Add soup, milk and cheese; cook over medium heat until [illegible] melted, stirring [illegible] Remove from heat. [illegible] Bake in [illegible] at [illegible] for [illegible] minutes.

Irene Roberts

TUNA AND NOODLE CASSEROLE

1 c. thin noodles
1 can cream of mushroom soup
1 can milk
1 Tbsp. lemon juice
1 tsp. salt
1 can tuna fish
Celery if desired

Cook noodles (enough) drain. Add salt and celery. Heat mushroom soup and milk. In a greased casserole place layers of noodles and coarsely flaked tuna fish. Cover with sauce. Cover top with butter and crumbs or corn flakes or potato chips. Bake at 350° for 30 minutes.

Marjorie Tucker

MACARONI AND CHEESE

¼ c. butter or margarine
¼ c. flour
2 c. warm milk
Dash of pepper
½ tsp. hot pepper sauce (Tabasco)
¼ c. heavy cream
12 oz. sharp Cheddar, shredded
8 oz. elbow macaroni, cooked and drained

Melt butter over low heat in a heavy medium saucepan. Add flour. Stir with a wooden spoon until mixture is frothy. Gradually stir warm milk into this mixture. Raise temperature and stir until sauce is at boiling point. Turn down heat and simmer a few minutes. Add pepper and Tabasco. Stir in heavy cream; simmer briefly. Stir in ¾ of cheese until melted. Pour over macaroni and mix well. Then pour into greased casserole dish. Sprinkle remaining cheese over macaroni. Bake at 350° for 30 minutes or until bubbly and golden. Serves 4.

Beverly J. Kosey

MACARONI MOUSSE

4 [illegible] elbow macaroni
[illegible]
1 [illegible]
4 tsp. [illegible]
1 [illegible] milk

1 tsp. salt
1 tsp. pepper
2 c. grated American cheese
3 [illegible] grated American cheese
2 Tbsp. [illegible] or butter

[illegible] Turn out of pan; looks like a cake

Joyce Walsh

PAN PIZZA

Batter

1 c. flour
1 tsp. salt

1½ c. milk
2 eggs

Toppings

Sauce
Mozzarella cheese
Mushrooms (optional)
Onions (optional)

Hamburg (optional)
Green pepper (optional)
Pepperoni (optional)
Bacon (optional)

Mix batter. Grease and [illegible] pan [illegible] pan and [illegible] cut

Agnes Gallagher

VEGETABLE PESTO

½ c. light olive oil
2 cloves garlic
1 to 2 tsp. basil

2 c. steamed vegetables*
1 lb. thin pasta (No. 17, capperlini)

Steam vegetables until tender (not soft). Saute [illegible] garlic until lemon in olive oil, add vegetables. Season with basil and salt and pepper to taste. Saute 2 to 3 minutes more. Serve immediately over cooked pasta. Serves 4

* Use zucchini, onion, yellow squash, peppers, combination of your choice)

Lois Anderson

SPINACH QUICHE

1 10 inch partially baked quiche pastry
1 c. grated Swiss cheese
1 10 oz. pkg. spinach, cooked and well drained
1 c. 2% milk
3 eggs
1 tsp. salt
1 tsp. pepper
2 Tbsp. butter

[illegible] minutes or until set.

Quiche Crust

1½ c. sifted flour
1 tsp. salt
½ c. shortening
2 Tbsp. cold water

[illegible] out pastry.

Carol Viertel

TIMELESS RECIPE

3 c. friendly words
2 c. understanding
4 heaping tsp. time and patience
Pinch of warmth
Dash of humor

Measure words [illegible] Add [illegible] humor and pinch of warmth. Season to taste with spices of individual motifs. This recipe [illegible]

Adeline Anderson

Notes

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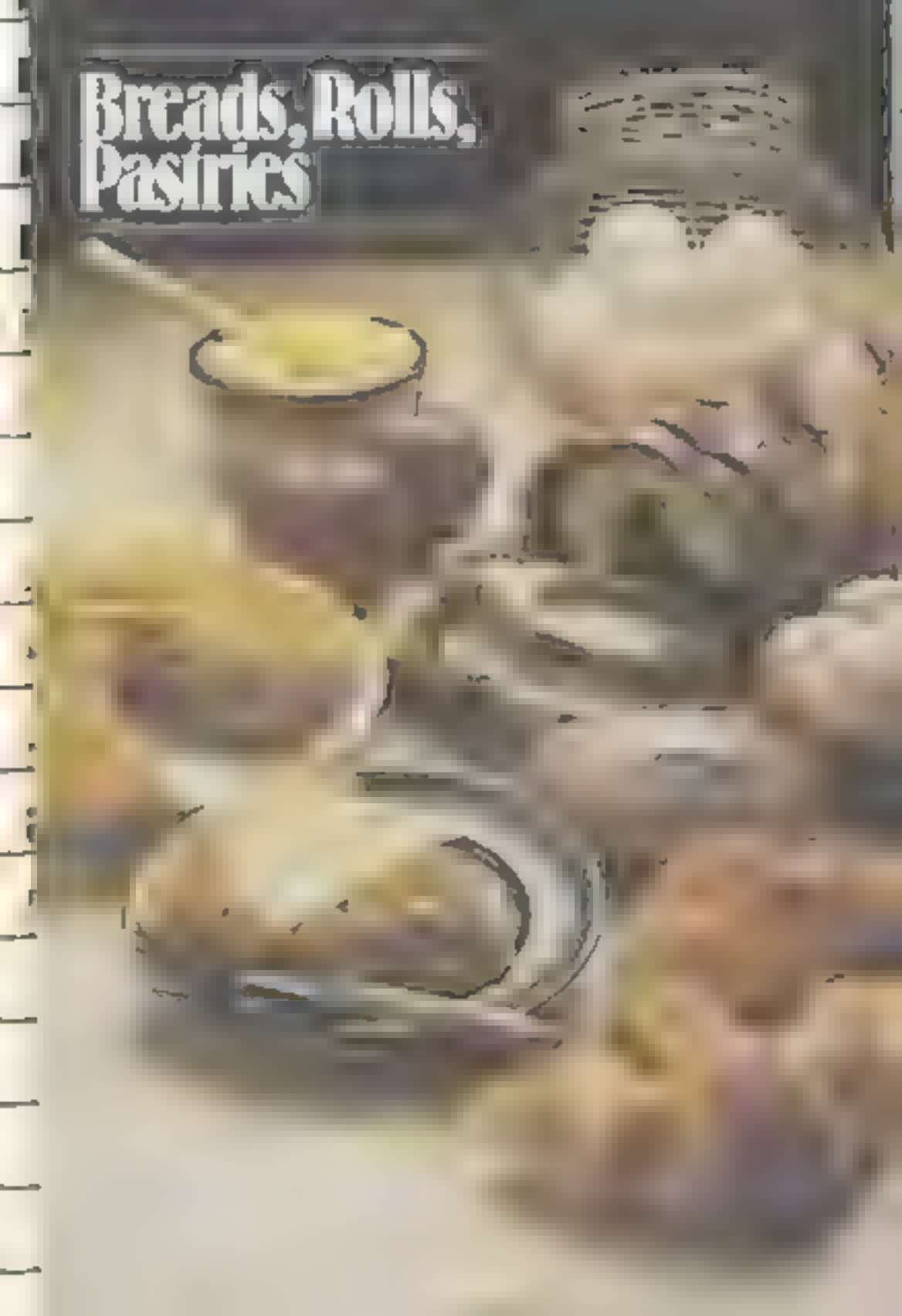
Breads, Rolls, Pastries



EQUIVALENT CHART

7 oz spaghetti
4 oz (1½ to 2 c) uncooked

SUBSTITUTIONS FOR A MISSING INGREDIENT

all purpose flour
baking powder
sweet milk
buttermilk
sour cream
chopped herbs
whole milk
active dry yeast
prepared mustard
whole dates
bananas
dry oat flakes
miniature marshmallows

GENERAL OVEN CHART

Very slow oven	250° to 300° F
Slow oven	300° to 325° F
Moderate oven	325° to 375° F
Hot oven	400° to 450° F

CONTENTS OF CANS

Size	Average Contents

BREADS, ROLLS, PASTRIES

BANANA BREAD

½ c. butter
1 c. sugar
2 eggs
3 bananas
2 c. flour
1 tsp. baking soda
½ c. nuts
Pinch of salt

Mash bananas [illegible] butter and [illegible] Add eggs, [illegible] and sift flour [illegible] and [illegible] mix [illegible] Add nuts and [illegible] x [illegible] hour or until done. [illegible] x 2½ inch loaf pan.

Variation: One teaspoon of vanilla

Peggy Cohen, Rowena Warecke

CARROT BREAD — THE HEALTHIEST

1½ c. melted butter
1¾ c. brown sugar (or 1½ c. honey)
4 eggs (room temperature)
3 tsp. vanilla
Grated rind of 1 lemon
2 c. whole wheat flour
1 tsp. salt
½ tsp. baking soda
1 tsp. allspice
2 tsp. cinnamon
2 c. finely grated carrots
¾ c. currants (optional)
¾ c. nuts (optional)
¾ c. raisins (optional)

Beat in large bowl sugar and butter, add eggs 1 at a time. Add vanilla and lemon rind. Sift together flour, all dry ingredients. Add flour mixture and grated carrots to butter mixture alternately, beginning and ending with flour, mix gently to combine, but don't beat or otherwise overmix. Add nuts or raisins last. Generously butter 2 loaf pans and sprinkle with poppy seeds. Bake at 350° for 60 to 65 minutes.

Adeline Anderson

CINNAMON BREAD

4½ to 5½ c. flour
¼ c. sugar
1 tsp. salt
1 undissolved yeast
1 stick oleo
1¼ c. milk
2 eggs

Heat milk and oleo (no need to melt oleo), add 1½ cups of flour, sugar, salt and yeast. Beat for 2 minutes at low speed. Add 2 eggs and ½ cup flour, beat with mixer on high. Stir in enough flour for a soft dough, knead for 8 to 10 minutes. Place in greased bowl, let rise to double bulk. Punch down, divide in half. Roll each ½ to 8x12 inches. Top with [illegible] cup sugar and [illegible] ½ teaspoons cinnamon, roll and seal edge. Bake at 350° for [illegible] minutes.

Lois Anderson

GRAPE-NUTS BREAD

2 c. [illegible] milk
3 c. Grape-Nuts
3 tsp. salt
[illegible]

1 c. sugar
1 egg
4 c. flour
4 tsp. baking powder

[illegible] Bake at 350° for 1 hour.

Bette Lindsell

HONEY WHEAT BREAD

3 c. warm water
[illegible]
2 pkg. yeast (dry)

½ c. margarine
5 c. whole wheat flour
1 tsp. salt

[illegible] 60 minutes.

Harriet Harris, Lois Anderson

ORANGE-CARROT BREAD

2 [illegible] unsifted all-purpose flour
½ c. sugar
2 tsp. baking powder
1 tsp. cinnamon
½ tsp. baking soda
¼ tsp. salt
1½ c. finely shredded carrots

2 c. Promise spread, melted
½ c. orange juice
3 eggs, [illegible] beaten
[illegible] tsp. grated orange peel
[illegible] tsp. vanilla
½ c. raisins

1. [illegible] together flour, sugar, baking powder, cinnamon, baking soda, and salt. Set aside.

[illegible] Pour [illegible] pan.

3. Bake [illegible] 45 to [illegible] minutes or [illegible] cake tester comes out [illegible] pan. Remove from pan and [illegible] rack.

Rowena Warecke

ZUCCHINI BREAD

3 eggs
1 c. oil
2 c. sugar
3 c. flour
3 tsp. vanilla
2 c. grated unpeeled zucchini
1 tsp. salt
1 tsp. baking soda
[illegible]
3 tsp. cinnamon
[illegible] tsp. baking powder

[illegible] pan. Bake for 1 hour.

Muriel Worley

APPLESAUCE RAISIN MUFFINS
(Sugar free recipe)

1 [illegible] egg
2 [illegible] tsp. vegetable [illegible]
1 [illegible] sweetener [illegible]
2 c. unbleached white [illegible] flour
Measure flour [illegible]
[illegible]
2 tsp. baking powder
[illegible] tsp. [illegible] egg
2 tsp. cinnamon
[illegible]

Beat together [illegible] flour, baking powder, baking soda and spices. [illegible] Bake [illegible] browned. Cool on wire racks.

[illegible]

Mary A. Maloney

CAPTAIN LORD MANSION FRENCH BREAKFAST PUFFS

2½ c. soft margarine
1 egg
1 c. sugar
3 c. flour
1 tsp. salt
[illegible] tsp. nutmeg, go easy
3 tsp. baking powder
Aside: have 1 c. milk

Oven temperature [illegible]. Baking time: 15 minutes. [illegible] muffin tins. Blend dry into wet [illegible] well [illegible] by hand, adding milk by drops. Place in greased muffin tins and bake for 15 minutes.

Prepare ½ cup melted butter in a bowl and a separate bowl of 1 cup sugar and 2 teaspoons of cinnamon. Remove baked muffins from tins, dip in butter, then roll in cinnamon sugar and serve.

Adeline Anderson

PEACHY BRAN MUFFINS

1½ c. [illegible] or [illegible] pineapple nonfat yogurt
2 c. whole bran cereal
½ c. raisins
½ c. [illegible] dried apricots
1 Tbsp. brown sugar (Sugar Twin)
½ c. oil
2 egg whites
1 c. flour
1 tsp. baking soda
½ tsp. cinnamon

Combine yogurt and cereal [illegible] Add [illegible] sugar, oil and egg whites [illegible] Sift dry [illegible] flour, soda, [illegible] and cinnamon and add to creamed mixture. Spoon into [illegible] muffin cups. Bake 18 to 20 minutes until golden brown. Very good.

Shirley Welsh Cremonini

REFRIGERATOR BRAN MUFFINS

Mix and set aside

1 c. bran nugget cereal
1 c. boiling water

Combine and add to bran mixture

½ c. oil
1 ½ c. sugar*
2 eggs
½ c. buttermilk

Mix and add

2½ c. flour
2½ tsp. soda
½ tsp. salt
2 c. bran nuggets cereal
½ c. raisins

Fill muffin pans ⅔ full. Microwave 6 muffins 2 to 2½ minutes on High. Store remaining batter in a covered container in the refrigerator for up to 6 weeks. *Do not stir again after refrigerated.*

Conventional oven: Fill greased muffin tins ⅔ full. Bake at 400°F. for 20 to 25 minutes.

Toaster oven: Bake at 350°F. for 12 to 15 minutes.

* Sugar can be decreased to ½ cup.

Adeline Anderson

NUT MUFFINS

1 c. flour
¼ c. sugar
½ tsp. salt
1½ tsp. baking powder
⅓ c. shortening
¼ c. nuts
1 egg
½ c. milk

Sift flour, sugar, salt, and baking powder together. Cut in shortening. Add nuts. Beat egg and add with milk, into flour. Bake in 6 muffin pans.

Evelyn Smith

WONDERFUL SWEET MUFFINS

1

1 ½ c. sifted flour
½ c. sugar
3 tsp. baking powder
½ tsp. salt

2

1 egg, slightly beaten
3 Tbsp. oil
1 c. milk
1 tsp. vanilla

1. [illegible] all ingredients in [illegible] bowl
2. [illegible] all [illegible] ingredients [illegible] sifted [illegible]
3. Pour into greased muffin [illegible] full
4. [illegible]
5. [illegible]

Mrs. Kolbi Duchenne

COFFEE CAKE

1 c. milk, scalded
¼ c. butter
½ c. sugar
1 tsp. salt
2 yeast cakes
1 c. lukewarm water
2 eggs
1 lb. flour

Combine hot milk, butter, sugar and salt. Crumble yeast into lukewarm water [illegible] enough flour to make a [illegible] batter. [illegible] flour to make a soft dough. [illegible] flour. [illegible] well and place into greased bowl. Cover [illegible] warm place and let rise until double in bulk.

When light, shape [illegible]. Roll a small portion of the dough into a rectangle about 6 x 14 x [illegible] inch thick. Brush with melted butter and sprinkle rather heavily with brown sugar, cinnamon, [illegible] nuts. Roll jelly roll fashion and shape into a ring.

Place on a greased baking sheet and cut with scissors at 1 inch intervals almost through the ring. [illegible] cover with damp cloth and let rise until double in bulk. Bake in [illegible] oven. While still warm, frost with white frosting and cover with nuts.

Polly Strand

CRANBERRY COFFEE CAKE

1 stick oleo
1 c. sugar
2 eggs
1 tsp. baking powder
[illegible]
2 c. flour
[illegible] tsp. salt
[illegible]
1 tsp. [illegible]
[illegible]
[illegible] chopped nuts

[illegible]

Topping Mix

[illegible] confectioners sugar
2 Tbsp. warm water
[illegible] flavoring

[illegible]

Peg Trunkfield

RASPBERRY COFFEE CAKE

½ c. oleo
1 c. brown sugar
1 egg
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
[illegible] of salt
8 oz. raspberry yogurt

Cream oleo and sugar, add egg and vanilla. Add sifted dry ingredients alternately with yogurt, mix well. Pour into greased tube pan. Bake at 350° for 50 to 60 minutes.

Lois Anderson

SOUR CREAM COFFEE CAKE

1 pkg. Duncan Hines yellow cake mix
1 pkg. instant vanilla pudding
4 eggs
½ c. Crisco oil
1 c. sour cream
1 tsp. vanilla extract

Topping

1 c. nutmeats
½ tsp. cinnamon
¼ c. sugar

Mix all together. Grease tube pan, add half of batter, then sprinkle half of topping. Add rest of batter and sprinkle with remaining topping. Bake for 1 hour or more at 350° oven.

Irene Roberts

FRESH STRAWBERRY COFFEE CAKE

[illegible] crusty

Cake

½ c. granulated sugar
1 [illegible]
1 [illegible]
2 sp. baking powder

1 egg
2 [illegible] melted butter
1½ c. strawberries [illegible]

Topping

½ c. flour
⅓ [illegible] granulated sugar

¼ c. (½ stick) butter, softened
½ c. chopped nuts

[illegible] for 2 minutes until well blended

[illegible] the batter

4. Meanwhile [illegible] flour and sugar [illegible] crumbly [illegible]

5. [illegible] for 45 to 60 minutes

6. Serve warm

Peggy Cohen

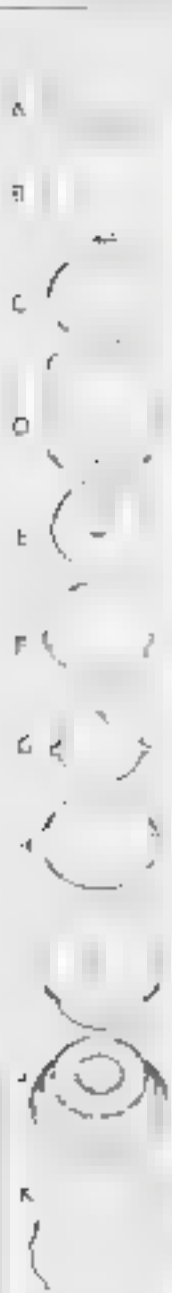
Notes

Cakes, Cookies, Desserts

HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes

[illegible]



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR

4-cup baking dish

[illegible]
[illegible] C
[illegible] inch loaf pan A

6-cup baking dish

[illegible] C
[illegible]
[illegible] inch loaf pan A

8-cup baking dish

[illegible] D
[illegible]
[illegible] inch loaf pan A

9-cup baking dish

[illegible] D
11¾x7½x1¾-inch baking pan
15x10x1-inch jelly-roll pan

12-cup baking dish and over

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	18 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans

[illegible] K	[illegible]
9x3½-inch fancy tube or "Bundt" pan J or K	8 cups
[illegible]	[illegible]
10x3¾-inch "Bundt" or Crown Burst pan K	[illegible]
[illegible]	[illegible]
[illegible]	[illegible]
[illegible] angel cake pan	[illegible]

Melon Mold

[illegible] H	[illegible]

Springform Pans

[illegible] D	[illegible]
[illegible] D	[illegible]

Ring Molds

[illegible] E	[illegible]
[illegible] E	[illegible]

Charlotte Mold

[illegible] G	[illegible]

Brioche Pan

[illegible] F	[illegible]

CAKES, COOKIES, DESSERTS

APPLE ALA NUT TORTE

3 eggs
[illegible] vanilla
[illegible] packed brown sugar
[illegible] purpose flour
1 tsp. baking powder
½ tsp. salt
2 c. (2 medium) finely chopped apples
1 c. chopped nuts

[illegible] cream

L. Housley

APPLE CRUMB CAKE

1 lb. butter (room temperature)
6 c. flour
2 c. sugar
3 eggs (medium)
3 tsp. baking powder
2 or 3 large cans apple filling (Comstock)

Mix all ingredients [illegible] spread on cookie [illegible] pour on caramel [illegible] confectioner's sugar when [illegible]

Flo Pedberesnok, Muriel Potter

APPLE DUMPLING CAKE

2 c. flour
2 c. packed brown sugar
½ c. butter or margarine, softened
1 c. chopped nuts
2 tsp. cinnamon
1 tsp. baking soda
½ tsp. salt
1 c. sour cream
1 tsp. vanilla
1 egg, beaten
2 c. finely chopped, peeled apples
Whipped cream

Preheat oven to 350°. In large bowl, combine first 3 ingredients. Blend with mixer at low speed until crumbly; stir in nuts. Press 2 cups crumb mixture into ungreased 13x9 inch pan. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla, and egg; blend well. Stir in apples; spoon evenly over crumb layer. Bake for 25 to 35 minutes or until toothpick inserted comes out clean. Cut into squares and serve with whipped cream. Can be served warm or cold. Serves 12 to 15.

Carol Viertel

APPLE WALNUT SUPREME CAKE

4 c. chopped tart apples
1 [illegible]
[illegible] eggs
½ c. vegetable oil
2 [illegible] flavor

2 c. flour
2 tsp. [illegible]
1 tsp. [illegible]
2 tsp. cinnamon
1 c. chopped walnuts

[illegible] Glaze with Lemon Glaze

Lemon Glaze:

1 c. confectioners sugar
[illegible] tsp. vanilla

1½ Tbsp. lemon juice
1 Tbsp. corn syrup

[illegible]

Marianne McKnight

APPLESAUCE CAKE

3 c. flour
1½ c. sugar
1½ tsp. [illegible]
1½ tsp. cinnamon
¾ tsp. nutmeg
¾ tsp. cloves

3 tsp. baking soda
[illegible] c. raisins
[illegible] c. chopped nuts
¼ c. melted margarine
1½ [illegible] applesauce
1 tsp. grated lemon rind (optional)

Mix all together and bake at 350° for 45 minutes. 9x13x2 inch pan.

Peg Trunkfield

DIABETIC APPLESAUCE CAKE

1¾ c. water
1¼ c. raisins
1 c. unsweetened applesauce
2 eggs
2 Tbsp. liquid sweetener
¾ c. oil

1 tsp. baking soda
2 c. flour
1½ tsp. cinnamon
½ tsp. nutmeg
1 tsp. vanilla

Cook raisins in water until evaporated. Add applesauce, eggs, sweetener and oil. Mix well. Add rest of ingredients. Bake for 25 minutes at 350°F.

Shirley Walsh Cremonie

SWEDISH APPLE PIE CAKE

1 egg
¾ c. sugar
2 c. flour
1 tsp. baking powder
½ tsp. salt
[illegible] tsp. cinnamon
1 tsp. vanilla
1 c. chopped apples
1 c. chopped pecans

Beat egg until [illegible] and [illegible] with [illegible] Add apples and nuts. Bake in greased [illegible] pan about 20 minutes [illegible]

For topping: [illegible] space, sprinkle [illegible] and bake for 40 to 45 minutes at 350°

Polly Strand

BLACK DEVIL'S FOOD CAKE

2 c. flour
1¾ c. sugar
½ c. cocoa
1 Tbsp. baking soda
⅓ c. oil
1 c. buttermilk
1 c. strong coffee (instant may be used)

Preheat oven to [illegible] F. Stir together flour, sugar, cocoa, and baking soda. Add oil and buttermilk. Stir until well blended. Bring coffee to a boil and stir it gently into batter. Mixture will be soupy. Bake in a 9x13 inch pan for 35 to 40 minutes.

Frosting

6 Tbsp. margarine, softened
1 to 1½ c. cocoa
1 Tbsp. instant coffee (add just enough water to liquefy)
2½ c. unsifted confectioners sugar
½ c. milk
1 tsp. vanilla

Cream margarine in a small mixing bowl, add cocoa, sugar, coffee, and milk alternately until desired consistency is reached. Blend in vanilla. Makes about 2 cups frosting.

Karen Balnicki Friso

BUSY DAY CAKE

3 c. flour, sifted
4 tsp. baking powder
¼ tsp. salt
1⅔ c. sugar
⅔ c. shortening
4 eggs, well beaten
1¼ c. milk
1 Tbsp. vanilla

Sift together dry ingredients, then add shortening (Crisco, margarine or butter), eggs, milk, and vanilla. Beat for 4 minutes vigorously. Bake in three 9 inch pans or long pan or Bundt pan.

Variations: Add chopped nut or sliced apples with cinnamon and sugar on top.

Mary and Joyce Walsh

CARROT CAKE

[illegible] beaten
2 c. sugar
[illegible] oil
2 c. [illegible]
[illegible] tsp. baking soda
2 [illegible]
2 [illegible] baking soda

1 tsp. salt
1 tsp. [illegible]
2 c. [illegible]
[illegible] c. chopped walnuts
1 (16 oz.) can crushed pineapple and juice
1 c. shredded coconut

[illegible] and coconut. Bake [illegible] 1 [illegible] inch pan or tube pan.

Frosting

8 oz. (1 pkg.) cream cheese
[illegible] c. confectioners sugar

1 tsp. vanilla and water to make proper spreading consistency

Mix and spread on cooled cake.

Marianne McKnight

AUNT HARRIET'S CARROT CAKE

3 large eggs
[illegible] c. sugar
1 2 c. chopped walnuts
[illegible] tsp. vanilla
3 ¼ c. flour
[illegible] tsp. baking powder
1 ½ tsp. nutmeg

[illegible] oil
1 [illegible] grated carrots
[illegible] crushed pineapple with juice
1 [illegible] tsp. baking soda
1 ½ tsp. cinnamon
1 [illegible] tsp. allspice

[illegible] sugar, beat until creamy. Add carrots, nuts, pineapple and vanilla. Add [illegible] ingredients and mix well. Pour into greased and floured 9 inch tube pan. Bake at 375° for 5 minutes. Turn oven heat to 350° for 55 minutes.

Frosting

6 oz. cream cheese
4 oz. margarine
2 tsp. vanilla
4 c. confectioners sugar

Muriel Potter

PINEAPPLE CARROT CAKE

1 c. oil
1¾ c. sugar
3 eggs
2 c. flour
2 tsp. cinnamon
1 c. chopped nuts
1 [illegible] crushed pineapple with juice
2 tsp. baking soda
2 tsp. vanilla
1 tsp. salt
2 c. grated raw carrots
1 c. shredded coconut
1 c. white raisins
1 tsp. nutmeg

[illegible] baking soda, salt, [illegible], cinnamon, [illegible] spoon. Do not [illegible] and [illegible] nuts. Stir in [illegible] 65 to 70 at 350° [illegible] 9 x 13 inch pan. Frost when cold.

Cream Cheese Frosting

8 oz. cream cheese
¼ c. butter or margarine
1 [illegible] confectioners sugar
[illegible]

Store in refrigerator. This cake freezes well.

Lillian Tingley

ABC CHEESECAKE

16 graham crackers
3 8 oz. pkg. cream cheese
4 eggs, separated
2 c. sour cream
½ c. melted margarine
1 c. sugar
2 tsp. vanilla
2 Tbsp. sugar

Preheat oven to 350°. Mix crushed crackers and margarine; press on bottom and sides of 9 inch springform pan. Beat cream cheese until [illegible] and fluffy. Gradually beat in 1 cup sugar, [illegible] yolks. Stir in 1 teaspoon vanilla. Beat egg whites in a small bowl [illegible] stiff peaks; fold into cream cheese mixture. Turn into prepared pan.

Bake in preheated oven at 350° for 50 minutes or until set. Remove from oven. Turn oven to 475°. Mix sour cream with 2 tablespoons sugar and a teaspoon vanilla. Top cake with [illegible] and bake 5 minutes more. Cool at room temperature in pan, then refrigerate overnight.

Muriel Potter

CHEESECAKE

Filling

4 [illegible] 8 oz. pkg.
[illegible] sugar
[illegible]
1 tsp. vanilla
2 eggs (unbeaten)

[illegible]

Batter

[illegible] c. flour
1 [illegible] baking powder
[illegible] tsp. salt
[illegible] margarine
2½ c. sugar
2 eggs
1 1 tsp. milk
1 [illegible] vanilla

[illegible] 325° for 40 to 45 minutes or until brown.

Flo Podbereznak, Muriel Potter

CHEESECAKE

4 8 oz. pkg. cream cheese
2 c. sugar
1 tsp. vanilla
6 eggs
2 pt. sour cream
2 Tbsp. graham cracker crumbs

[illegible] a 9 inch springform pan and dust with [illegible] tablespoons of graham cracker crumbs. Preheat oven to 375°. Beat together eggs and softened cream cheese. Slowly beat in sugar. When mixture is smooth, beat in vanilla and sour cream mix until smooth. Bake 55 minutes. *Turn oven off and let set in oven for 1 hour, then refrigerate. Important: Do not open oven till cheesecake is done.*

Agnes Gallagher

NO BAKE CHEESECAKE

1 graham cracker crust
1 8 oz. pkg. softened cream cheese
½ c. sugar
1 c. (½ pt.) sour cream
2 tsp. vanilla
1 (8 oz.) frozen whipped topping, thawed
Fresh strawberries (for garnish if desired)

1. Beat cheese until smooth, gradually beat in sugar.
2. Blend in sour cream and vanilla.
3. Fold in whipped topping, blending well.
4. Spoon into crust.
5. Chill until set, at least 4 hours.
6. Garnish if desired.

Alfrido Candeo

PHILADELPHIA CHEESECAKE

[illegible] pkg. graham cracker[illegible]
2 tbsp. butter, melted
[illegible] lb. Farmer cheese
[illegible] lb. cream cheese
2½ c. sugar
3 Tbsp. flour
[illegible] Tbsp. [illegible]
4 [illegible]
[illegible] tsp. [illegible]
[illegible]
1 pt. sour cream

Pr[illegible] and pr[illegible]

[illegible] 325 [illegible] 2 [illegible] 325 [illegible] 2 [illegible] oven for 2 [illegible] 2½ [illegible] sour cream.

Dottie Pancoast

CHOCOLATE CHEESECAKE

[illegible]

8 oz. chocolate wafers
1 stick sweet butter

[illegible]ash chocolate wafers fine and mix with melted butter. Press into [illegible] springform pan.

Filling

12 oz. chocolate chips
3 (8 oz.) pkg. cream cheese
1 tsp. vanilla
½ tsp. salt
1 c. sugar
3 eggs
1 c. sour cream

Melt chocolate chips in double boiler. Set aside. Cream cheese until very smooth, add vanilla, salt and sugar. Beat until very smooth. Add melted chocolate chips. Beat until very smooth. Add eggs, 1 at a time, and beat well after each. Add sour cream and beat well.

Pour into [illegible] Bake at 275 [illegible] hour. Cake may be soft in top. That's okay. [illegible] delicy and [illegible] and [illegible] refrigerate overnight. [illegible] to separate from pan. Serve with whipped cream. *Very rich!*

Elsie Anderson

PHYLLIS' FLUFFY CHEESECAKE

½ pkg. Zwieback
2 Tbsp. melted butter
2 Tbsp. sugar

[illegible] bottom of springform pan

Cake

[illegible] c. sugar
2 Tbsp. flour
¼ tsp. salt
1 lb. cream cheese
4 egg yolks
1 tsp. vanilla
1 c. medium cream
4 egg whites

Mix with electric beater: sugar, flour, salt and cr[illegible] yolks [illegible] egg whites [illegible] Bake [illegible] 1 hour at 325.

Adeline Anderson

LEMON CHEESECAKE

Crust:

1 c. graham cracker crumbs
2 Tbsp. butter or margarine
melted

[illegible] and press [illegible] springform pan. [illegible] filling. Preheat oven to 350°.

Filling:

2 [illegible] c. lowfat creamed cottage cheese
2 egg whites
2 whole eggs
½ c. evaporated skim milk
½ c. sugar
1 Tbsp. grat[illegible] lemon rind
½ c. fresh lemon juice
[illegible] c. flour

[illegible] blender or food processor, combine cottage c[illegible] egg whites, evaporated skim milk, sugar, lemon rind and juice; process until smooth. Add flour and process a few seconds longer. Pour into prepared crust. Bake until filling is set, about 1 hour. Cool in pan on rack, loosen edges with thin knife before removing sides of pan.

Karen Bainicki-Frisa

PUMPKIN CHEESECAKE

½ c. margarine
⅔ c. sugar
1 egg
1½ c. flour
2 8 oz. pkg. cream cheese
¾ c. sugar
16 oz. pumpkin
¼ tsp. ginger
¼ tsp. nutmeg
2 eggs
[illegible]

[illegible]

Step 2: With [illegible] cream cheese and [illegible] sugar on medium until creamy. Blend in [illegible] eggs and [illegible] mixing [illegible] [illegible] Bake at [illegible]
Garnish with whipped cream

Beverly Tidmarsh

COCOA MAYONNAISE CAKE

1¾ c. flour
1 c. sugar
½ c. Hershey's cocoa
1½ tsp. baking powder
1½ tsp. baking soda
½ tsp. salt
1 c. mayonnaise
1 c. water
2 tsp. vanilla

Combine dry ingredients in [illegible] water and vanilla. Beat at [illegible] pan. Bake at [illegible] for [illegible] minutes.

You can use your own [illegible] sugar on top.

Elaine Branch

COCONUT MIST CAKE

2¼ c. flour
¾ c. sugar
1½ tsp. baking powder
½ tsp. salt
¼ c. butter
½ c. milk
1 tsp. vanilla
1 egg
2½ c. coconut
[illegible] c. raspberry preserves
3½ c. Cool Whip

Mix flour, sugar, baking powder and salt. Cream butter and add to flour mix, add milk and vanilla. Mix [illegible] flour is moistened, then beat 2 minutes at medium. Add egg and beat for 1 [illegible] minute. Pour into bottom of pan greased and floured. Bake at 350° for 50 minutes. Slice cooled cake into 2 layers. Reserve 3 tablespoons of [illegible] remaining jam and [illegible] cup coconut. Spread between layers. Frost cake with Cool Whip and rest of coconut. Garnish with tablespoon of jam.

Adeline Anderson

CRANBERRY SAUCE CAKE

1 (1 lb.) can cranberry sauce, jellied
[illegible] c. [illegible]
1 c. sugar
2 tsp. baking soda
1 tsp. salt
[illegible] c. chopped walnuts or pecans
1 c. raisins or dates
Grated rind of 1 orange
½ c. orange juice

[illegible] Remove [illegible] together [illegible] bowl. Add [illegible] Bake in 325° oven [illegible] hours or until [illegible] from pan and cool. Cake may be [illegible] with confectioners sugar instead of frosting.

Cranberry Frosting

3 Tbsp. margarine
2 c. unsifted confectioners sugar
½ c. cranberry sauce

Combine all ingredients [illegible] creamy.

Flo Pedbereznak, Muriel Potter

CREAM FRUIT CAKE

1 c. butter
[illegible] c. sugar
1 c. milk or cream
2½ c. flour
3 eggs
1 tsp. baking powder
½ lb. raisins (white)
½ lb. citron nutmeats
1 tsp. flavoring (lemon)
Salt

Sift the flour, baking powder and salt together. Cream sugar and butter or other shortening, then add the eggs, 1 at a time, then the flavoring. Add the flour and mix, saving out a little flour to flour fruit. Add the fruit and flour. Moderate oven for long cake takes a long time to bake through. This makes 2 loaves.

Irene Roberts

DOBISH TORTE

Have on hand a good size pound cake mix. Mix and bake pound cake mix as directed.

French Butter Creme Filling:

1 (6 oz.) bag chocolate chips
4 egg yolks
3 Tbsp. boiling coffee
1 Tbsp. rum extract
¾ c. butter
½ c. powdered sugar (+ or -)

Melt chocolate chips, then add boiling coffee and mix well. Add the rest of ingredients and stir until smooth. Cut pound cake in 6 or 7 layers and spread filling between each layer and frost sides and top. Place in refrigerator until ready to serve. Serves many.

Roselyn Hanson Weber

DUTCH TRIPLE FUDGE CAKE

1 pkg. devil food [illegible]
1 pkg. chocolate pudd[illegible]
[illegible] c. semi-sweet chocolate [illegible]
1 c. chopped walnuts

C[illegible]
[illegible]
to 35 minutes.)

Polly Strand

HAWAIIAN CAKE

1 pkg. Duncan Hines white cake mix
1 3 oz. box instant vanilla pudding
3 8 oz. pkg. cream cheese (room temperature)
1 (9 oz.) container frozen whipped topping
1 No. 2 [illegible] crushed pineapple
[illegible] c. cold milk
1½ c. chopped nuts
½ c. coconut
[illegible] c. maraschino cherries

Bake cake on 15x[illegible] pan [illegible] Combine pudding mix and cold milk [illegible] of ice cream [illegible] Fold whipped topping into the pudding [illegible] Spread this on cake.

Drain pineapple and sprinkle over pudding, then top with [illegible] coconut and walnuts. Keep refrigerated until [illegible] serve.

Lillian Tingley

HUMMINGBIRD CAKE

3 c. flour
2 c. sugar
1 tsp. baking soda
1½ tsp. vanilla
1 tsp. cinnamon
1½ c. oil
3 eggs
1 8 oz. can crushed pineapple
2 c. chopped nuts
2 c. chopped bananas

Sift dry ingredients together, stir in eggs and oil. Add rest of ingredients. Do not beat. Pour into greased and floured tube pan. Bake in preheated oven [illegible] for 1 hour and 10 minutes or until tester comes out clean.

Peg Trunkfield

ICEBOX CAKE

[illegible] yolks
¾ c. sugar
[illegible] juice
1½ tsp. lemon peel
1 Tbsp. unflavored gelatin
[illegible] old [illegible]
2 pkg. ladyfingers
6 egg whites
¾ c. sugar

[illegible] gelatin [illegible] beat egg whites [illegible]

[illegible] pan [illegible] and bottom with [illegible] ladyfingers and [illegible] and refrigerate until set.

Emma Smith

ICE CREAM CAKE

[illegible] gal. vanilla ice cream, softened
1 c. milk
2 pkg. instant vanilla instant pudding
2 tubes Ritz crackers, crumbled
[illegible] ½ sticks melted margarine
1 small tub Cool Whip, thawed

1. Combine melted margarine and crackers and [illegible] bottom of 9x13 inch pan. [illegible]
2. In large bowl, combine ice cream, milk and [illegible] pudding mix.
3. [illegible]
4. Top with [illegible] Whip and sprinkle with crackers [illegible] for decoration.
5. Refrigerate [illegible] for [illegible] hour. Not to freeze.

Alfrida Cordeo

LEMON COCONUT CREAM CAKE

1 (14½ oz.) pkg. angel food cake mix
1 3¾ oz. pkg. lemon pudding and pie filling mix
2 Tbsp. lemon juice
1 Tbsp. grated lemon peel
2½ c. heavy cream
2 cans 3½ oz. flaked coconut

Day before serving: prepare cake mix and bake in 10 inch tube pan as pkg. directs. Invert pan hang over neck of bottle about 2 hours until completely cool. Prepare filling mix as label directs, or pkg. reduce water to 2 cups. Remove from heat, stir in juice, add peel. Pour into medium bowl. Refrigerate covered at least 1 hour until completely cool.

Split cooled cake into 3 even layers. Whip 1 cup cream and fold into lemon filling, along with half the coconut. Assemble cake layers on serving plate, using about 1 1/4 cups lemon mixture between each of 2 layers. Refrigerate covered overnight. Several hours before serving, whip remaining 1 cup cream, use to frost top and sides of cake, sprinkle evenly with remaining coconut, refrigerate. Makes 16 servings.

Ruth Baniecki

MANDARIN ORANGE CAKE

Cake

[illegible] yellow cake mix
4 eggs
½ c. oil
1 (11 oz.) can mandarin orange segments and juice

[illegible]
x 1 [illegible]

Frosting

1 (3 ½ oz.) pkg. instant vanilla pudding
1 (20 oz.) can crushed, sweetened pineapple and juice
9 oz. Cool Whip

[illegible]

Roselyn Hanson Weber

MAYONNAISE CAKE

2 c. flour
1 c. sugar
1 c. cold water
1 c. mayonnaise
2 tsp. baking soda
1 tsp. vanilla
4 Tbsp. cocoa or 2 sq. melted chocolate
Pinch of salt

Sift and mix dry [illegible] add water [illegible] squares are used [illegible] mayonnaise and vanilla [illegible] for 50 to 60 minutes; frost

Flo Pedberesnok, Muriel Potter

MEXICAN FRUIT CAKE

Cake

2 c. flour
2 c. sugar
2 Tbsp. baking soda
2 beaten eggs
1½ c. nuts, chopped
1 (20 oz.) can crushed pineapple

Sift dry ingredients into bowl, add eggs, pineapple and nuts. Stir together and pour into well greased 1 (x) 1 inch pan. Bake for 1½ to 60 minutes at 350°. While cake is baking, mix icing. Frost in pan while hot. *Easy and delicious. Hear them try to guess what is in it!*

Icing:

1 stick oleo or butter
8 oz. cream cheese
2 c. powdered sugar
1 tsp. vanilla

Sally Kaufmann

ORANGE JELLO CAKE

1 20 oz. [illegible] crushed pineapple
1 [illegible] oranges
1 [illegible] Jello
1 c. hot water
1 [illegible] water
1 c. graham cracker crumbs
1 stick margarine
½ c. sugar
1 8 oz. pkg. cream cheese
1 large C[illegible] Whip
3 Tbsp. sugar
1 qt. orange sherbet
1 (13 x 8 x 2 inch) pan

[illegible] and dissolve in hot water. Then add cold water. Add [illegible] Add oranges and pineapple. Put in refrigerator until thick enough to spread.

Mix [illegible] graham cracker crumbs. Melt stick of margarine and [illegible] and 8 [illegible] spoons of sugar [illegible] Add graham cracker crumbs. Then spread. Fill C[illegible] has and put in refrigerator overnight.

Sharon Pope

PRUNE CAKE

½ c. shortening margarine
1½ c. sugar
3 eggs
2½ c. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1 c. sour milk
1 c. stewed prunes

Cream sugar and shortening, add eggs well beaten. Sift flour and dry ingredients together, add some milk and prunes a little at a time. Bake for 30 to 40 minutes. Use Bundt pan, or long pan.

Joyce Walsh

MILDRED'S PRUNE CAKE

1 c. sugar
½ c. Crisco
2 eggs well beaten
¾ c. prune juice
2 c. sifted flour
2 tsp. baking soda dissolved in a little hot water
1 c. prunes cut up small
1 tsp. rum or brandy extract
½ tsp. nutmeg
½ tsp. ginger
½ tsp. cloves
½ tsp. cinnamon
½ tsp. allspice

Cream sugar and shortening, add eggs and extra[illegible] Add juice and baking soda. Sift in flour and spices [illegible] prunes. Bake in [illegible]

Raisins and walnuts may be added if desired. Bake in 350° oven for 1 hour or a little longer.

Beverly Sobin

QUICK LUNCHBOX CAKE

2 [illegible] c. flour
2 tsp. baking soda
[illegible] tsp. salt
[illegible] c. packed brown sugar
2 eggs
¼ c. soft butter

[illegible] lb. can fruit cocktail, [illegible] drained
[illegible] c. semi-sweet chocolate bits
[illegible] c. [illegible]
½ c. chopped nuts

[illegible] Pour half of [illegible] minutes

Judy Lovett

SCRIPTURE CAKE

4 c. 1 Kings 4:22
½ tsp. [illegible] 13
1 tsp. [illegible]
½ tsp. [illegible] King 10:10
½ tsp. mace
1 c. Judges 5:25
2½ c. Jeremiah 6:20

6 [illegible] 10 [illegible]
4 tbsp. 1 Samuel 14:25
1 c. Numbers 17:8, finely chopped
2 c. 1 Samuel 30:12, finely cut
2 c. Nahum 3:12, finely cut
½ c. Genesis 24:17

Follow Solomon's prescription for making a good boy (Proverbs 23:14) it's *worth the work!*

Adeline Anderson

STRAWBERRY CAKE
(Microwave)

1 box white cake mix (Duncan Hines, 2 layer)
1 (3 oz.) box strawberry Jell-O
¼ c. oil

10 oz. frozen sliced strawberries, defrosted and drained (reserve 2 c. juice for icing.
1 tsp. vanilla

Mix cake mix and Jell-O, blend in eggs, oil, milk, strawberries and vanilla. Pour mixture in Bundt pan. Cook (microwave) cake for 1[illegible] minutes at Medium (70%) 5 minutes on [illegible]. Cake should not appear moist on top and should bounce back when touched. Let stand in cake pan for 5 minutes and then take out on plate. Cool cake in refrigerator until completely cool.

Strawberry Glaze:

½ lb. powdered sugar
¼ c. melted oleo

¼ c. strawberry juice
½ tsp. vanilla

Mix above together. Put on cake when completely cool. Use less juice if too thin.

Hazel Tidmarsh

STRAWBERRY GLAZE

[illegible]

cake, allowing some to drip down sides.

Polly Strand

TOMATO SOUP CAKE

[illegible] c. sugar
½ c. butter
2 c. sifted flour
1 tsp. nutmeg
[illegible] tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 c. seeded [illegible]
1 tsp. baking soda
1 can tomato soup

[illegible] flour and raisins. Bake at 350° for 45 minutes.

Frosting

1 (8 oz.) pkg. cream cheese
[illegible] c. confectioners sugar
Pinch of salt
1 tsp. vanilla

Margaret Hottle

DOUBLE QUICK DATE DESSERT

1 c. all-purpose flour
¾ c. sugar
[illegible] tsp. soda
[illegible] tsp. salt
[illegible] c. hot water
2 Tbsp. butter or margarine, softened
½ tsp. vanilla
1 c. dates, cut in large pieces
½ c. chopped walnuts

Combine all ingredients in large mixing bowl. [illegible] all particles are moistened. Spread batter in greased and floured inch square pan. Bake at [illegible] for [illegible] minutes until springs back when touched lightly. [illegible] in squares with whipped cream or ice cream.

L. Hawley

YUM YUM CAKE

one yellow cake mix
1 box vanilla pudding [illegible]
8 oz. cream cheese
1 can pineapple
1 large Cool Whip
[illegible] jelly [illegible] (9 x 1[illegible] inches)

[illegible] sprinkle with chopped nuts.

Sharon Pane

CHOCOLATE FROSTING

3 Tbsp. butter
3 Tbsp. hot coffee
3 Tbsp. cocoa
¼ tsp. salt
1 tsp. vanilla
1 [illegible] confectioners sugar

Mix sugar and cocoa together. Add butter, [illegible] coffee, add salt and vanilla, then [illegible] eggbeater.

Adeline Anderson

CREAM CHEESE FROSTING

3 oz. cream cheese
2 Tbsp. butter
1 tsp. vanilla
2 c. confectioners sugar

Soften cream cheese and butter [illegible] with vanilla. Gradually add sugar. Add small amount of milk if too thick.

Lois Anderson

PASTEL JELLY FROSTING

½ c. jelly
1 egg white (unbeaten)
Pinch of salt

Set jelly in bowl over boiling water. Add egg white and salt. Beat with beater until jelly is free from lumps. Remove from hot water and continue to beat until stiff enough to form peaks, spread on cake.

Helen Bonchard

POOR MAN'S FROSTING

2½ Tbsp. flour
½ c. milk
½ c. granulated sugar
¼ c. Crisco
¼ c. butter (margarine)
1 Tbsp. vanilla

Cook flour and milk together until thick, let cool. When cool, add remaining 4 ingredients. Beat together at least 10 to 15 minutes on high with beater. Mixture will be very fluffy, spread on cake.

Lois Anderson

BROWN SUGAR COOKIES

[illegible] cups sugar
½ c. white sugar
[illegible]
1 egg

2 tsp. soda
1 tsp. vanilla
2 tsp. cream of tartar
1 ½ c. [illegible] flour

[illegible]

Mari Powell

CHOCOLATE CRUNCH COOKIES

1 ½ c. flour
2 tsp. baking soda
½ tsp. salt
1 stick margarine
[illegible] white sugar

1 egg
Few drops of hot water
1 tsp. vanilla
[illegible] pkg. chocolate chips
½ c. chopped [illegible]

[illegible] margarine, add sugar and egg and beat [illegible]. Add dry ingredients, vanilla and water [illegible] chocolate chips and nuts [illegible] teaspoon [illegible] Add [illegible] temperature [illegible]
Makes about 3 dozen.

Helen Landry

CINNAMON STICKS

1 lb. margarine
1 c. sugar
2 tsp. vanilla

5 c. flour
1 c. nuts

Beat all ingredients except nuts, then add nuts. Shape into balls and then into shapes. Bake at 300° for 13 to 15 minutes. Cool slightly. Place a tablespoon cinnamon and ½ cup sugar in bag. Shake cookies in bag to coat with mixture.

Usually cut the recipe in half for a smaller batch.

Jean Steeves

SPICY APPLE TWISTS

[illegible] apples, peeled and cored
[illegible] refrigerated quick biscuit dinner rolls
2 Tbsp. butter or margarine, melted
[illegible] sugar
1 tsp. cinnamon
[illegible] orange juice or water

[illegible] 8 [illegible] 1 [illegible] with [illegible] Pour orange juice or water [illegible] at 400° [illegible] 50 [illegible] Serve warm plain or with cream. Makes 4 [illegible] servings.

L. Hawley

DATE BALLS

1 [illegible] dates, cut up
[illegible] c. butter
1 c. sugar
1 egg, beaten
1 c. nuts, chopped
3 c. Rice Krispies

Cook dates, butter, sugar and egg for 10 minutes, stir and remove from heat. Add nuts and Rice Krispies. Roll in balls and shape in confectioners sugar.

Gwen Springer

EASY SUGAR COOKIES

2 c. flour
¾ c. sugar
2 eggs
½ tsp. baking powder
½ tsp. vanilla
½ c. corn oil

Cream corn oil and sugar, beat in eggs. Add vanilla, add flour and baking soda gradually. Drop by spoonfuls onto cookie sheet, sprinkle with sugar, bake at 350° until slightly brown around edges.

Variation: Add nut meats. Add ½ cup peanut butter. Make thumbprint in the middle of each cookie and add ½ teaspoon of preserves.

Jean Steeves

GINGER COOKIES

1 c. sugar
1 c. molasses
1 c. butter or margarine
1 egg
1 Tbsp. ginger
1 Tbsp. soda dissolved in ½ c. water, boiling
4 c. flour

Cream sugar and shortening, add egg, ginger and molasses. Add soda dissolved in water, gradually add 4 cups of flour. Put by spoonfuls on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

Margaret Monnie

GINGERSNAPS

[illegible] pt. molasses
[illegible]
[illegible]

1 c. Crisco
[illegible]
5 [illegible] c. flour

[illegible]

Hazel Tidmarsh

MINT COOKIES

4 [illegible] c. flour
[illegible] tsp. baking powder
1 stick butter
2½ c. sugar

1 egg
2 tbsp. milk
4 Tbsp. fresh chopped mint leaves

[illegible] golden brown

Missy Lindgren

NO-BAKE COOKIES

In a saucepan combine

5 Tbsp. butter or margarine
2 c. sugar

½ c. cocoa
½ c. milk

[illegible] minutes remove from heat or [illegible]

½ c. peanut butter
1½ to 2 tsp. vanilla

3 c. Quick Quaker Oats

Combine thoroughly. Drop by tsp. onto foil or wax paper or [illegible]

Marianne McKnight

NUT BALLS

2 c. butter
½ c. confectioners sugar
3 tsp. water

4 c. flour
2 c. finely chopped walnuts or pecans

Cream butter and sugar, gradually add flour, [illegible] water as needed. Mix in nuts. Roll dough into balls and bake at 375° for [illegible] minutes. [illegible] baking, roll cookie in additional confectioners sugar [illegible] again after cookies have cooled.

Adeline Anderson

OATMEAL CHOCOLATE CHIP COOKIES

½ c. margarine
¾ c. Crisco oil
1 c. packed dark brown sugar
½ c. white sugar
1 egg
¼ c. water
1 tsp. vanilla
3 c. oatmeal
1½ c. flour
1 tsp. salt
1 ½ tsp. soda
1 tsp. cinnamon
1 c. [illegible] oz. pkg. chocolate chips

Cream sugars [illegible] vanilla, egg and water. Mix well. Sift in flour, salt, soda and cinnamon mixture. Mix in oats and chips. Mix. Drop by large spoonfuls on greased cookie sheet. Bake at 350° for 12 to 15 minutes.

These are chewy, [illegible] and are not overbake. The time is based on large cookies 2½ to 3 inch [illegible] and 1½ to an inch high.

Lois Anderson

OATMEAL CRACKERS

1 ½ c. oatmeal
1 ½ c. flour, whole wheat or all-purpose
¼ c. sugar
½ tsp. salt
⅓ c. and 1 Tbsp. butter

An Old Scotch recipe from Nova Scotia

Pulverize oats in food processor, put in bowl and mix. Add flour and 2 tablespoons butter. Mix [illegible] crumble, almost hold together when pressed with fingers. Add 1 tablespoon molasses and 1 teaspoon baking soda dissolved in 1 tablespoon hot water.

Mix all ingredients [illegible] should not be sticky. Put into an oblong mixing bowl or floured board. Use rolling pin to smooth and roll to about [illegible] thick. Cut crackers into 2x3 inches. Place on greased cookie sheet and bake at [illegible] for 15 to 18 minutes.

Adeline Anderson

PEANUT BUTTER COOKIES

½ c. shortening
1 c. packed brown sugar
½ tsp. baking soda
½ tsp. vanilla
1 c. peanut butter
2 eggs
½ tsp. salt
2 ¼ c. flour, sifted

Blend all ingredients until light, except flour, blend in flour. Shape into 1 inch balls. Place in microwave safe cookie sheet. Flatten with a fork. Cook on MEDIUM for 4 to 4½ minutes. Rotate ¼ turn after 1 minute and then ¼ turn every 30 seconds.

Hazel Tidmarsh

PECAN CRUNCH COOKIES

[illegible] butter
½ c. sugar
1 tsp. vanilla
½ c. crushed potato chips
½ c. chopped pecans
2 c. sifted flour

[illegible] about 50 cookies.

Mildred Schmidt

SCONES

4 c. flour
4 tsp. baking powder
1 tsp. salt
1 c. sugar
8 Tbsp. shortening or butter
1 c. raisins

Rub butter or shortening into sifted flour, then mix. Eggs beaten into 1 cup of milk or cream, mix with [illegible] and raisins mixed. Roll out on floured board [illegible] inch thickness, [illegible] into circles, squares or triangles, place in greased sheet pan. Bake at 425 to 450 minutes in hot oven. Brush top with a little cream before baking.

Lily Speed

SCOTCH SHORT BREAD

½ lb. butter (no oleo)
6 Tbsp. sugar
3 c. flour

Cream sugar and butter together, add 1 cup of flour and mix thoroughly. Add second cup the same and the third cup, then put into pan and press down thoroughly, when finished fork all over. Bake 40 minutes at 350° until brown.

Use the mixer instead of my hands, it will become crumbly.

Muriel Worley

UPSTATE NEW YORK MOLASSES COOKIES

½ c. molasses (the [illegible] stuff from the [illegible] store)
½ c. sugar
6 Tbsp. [illegible] honey
6 Tbsp. hot water
1 tsp. baking soda
1 tsp. ginger
A little [illegible] and [illegible] tsp.

[illegible] flour. My [illegible] molasses [illegible] stone [illegible] never wore [illegible] when [illegible] sugar [illegible] ought.

Mix molasses and sugar with shortening, add hot water, soda, spices and flour. Bake large cookies [illegible] inches at 350° for 15 to 20 minutes. Ea[illegible] h cookie [illegible]

Adeline Anderson

BLACK BOTTOM CUPCAKES

8 oz. cream cheese, softened
1 egg
⅓ c. sugar
⅛ tsp. salt
1 c. semi-sweet chocolate chips
1½ c. all-purpose flour
1 c. sugar
⅓ c. unsweetened cocoa
1 tsp. baking soda
½ tsp. salt
1 c. water
⅓ c. vegetable oil
1 Tbsp. white vinegar
1 tsp. vanilla

Preheat oven to 350° F. Line muffin pans with cupcake papers. Using wooden spoon, blend cream cheese, egg, ⅓ cup sugar, and salt in mixing bowl. Carefully fold in chocolate chips. Set aside.

Combine dry ingredients in another bowl and blend thoroughly. Add remaining ingredients and blend thoroughly. Fill cupcake papers about ¾ full with batter. Drop 1 heaping teaspoonful of cream cheese mixture into center of each. Bake until done, 35 to 40 minutes.

Peggy Cohen

BLONDE BROWNIES

½ pkg. chocolate bits
1 c. brown sugar, packed
1 egg
1 c. flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. salt
⅔ c. nuts
⅓ c. butter
1 tsp. vanilla

Melt butter in pan. Take off, add brown sugar and mix up well. Let cool a little, add egg and vanilla and mix. Add flour, mix a little at a time. Sprinkle bits on top. Grease pan. Bake to 20 to 25 minutes in 350° oven. *Don't overbake.* Use an 11 x 7 x 1½ inch pan.

Rosemo Warecke

BUTTER BARS

½ c. sugar
2 sticks butter
1 tsp. vanilla
2 pkg. graham crackers
½ c. chopped nuts

[illegible] Remove [illegible] squares while [illegible] temperature [illegible]

Mrs. Kathi Ducharme

BUTTERSCOTCH BROWNIES

¼ c. shortening
1 c. brown sugar
1 egg
1 c. flour
1 tsp. baking powder
½ tsp. salt
[illegible] tsp. vanilla
½ c. nuts

Melt shortening [illegible] Remove from heat [illegible] and [illegible] square pan. Bake [illegible] minutes. Do not overbake. [illegible]

Margaret Hottle

CHERRY SQUARES

1 c. butter *or* margarine
1½ c. sugar
4 eggs
2 c. flour
1 tsp. vanilla
1 tsp. lemon or orange extract
1 can cherry pie filling

Cream butter and sugar, beat in eggs and extracts. Beat in flour. Spread in greased 15 x 10½ inch greased pan. Cut surface to make 4 squares. Spoon filling into center of each square. [illegible] baking, batter will puff up around filling. Bake at 350° for 45 minutes or until golden brown. [illegible] into squares and sprinkle with powdered sugar.

Mari Powell

CHEWY DATE BARS

½ c. margarine
1 c. sugar
2 eggs
1 tsp. vanilla
¾ c. sifted flour
1 c. chopped, pitted dates
½ c. chopped nuts

Cream margarine and sugar, add eggs and vanilla. Sift in flour, add dates and nuts. Mix well, spread in 9x9 inch greased pan [illegible] at 350° for [illegible] to 40 minutes. Cool and cut into bars.

Lois Anderson

CHOCOLATE CHUNK BROWNIES

[illegible] melted margarine
[illegible] c. sugar
1½ tsp. vanilla
3 eggs
1 c. unsifted flour
[illegible] c. cocoa powder
[illegible] tsp. baking powder
½ tsp. salt
1 c. chocolate chip morsels, semi-sweet

[illegible]

Mrs. Kathi Ducharme

CHOCOLATE JUMBLES

1

2 c. semi-sweet chips
1 (8 oz.) pkg. cream cheese
[illegible] c. evaporated milk
[illegible] tsp. almond extract

[illegible] constantly [illegible] all is smooth and melted. Set aside.

2

3 c. flour
1½ c. sugar
1 tsp. baking powder
½ tsp. salt
[illegible] c. margarine softened
2 eggs
[illegible] tsp. almond extract

Combine all [illegible] No. 2 in large bowl. Blend until [illegible] crumbles. Reserve [illegible] cup. Press [illegible] greased [illegible] inch pan. [illegible] No. 1 chocolate mixture [illegible] with remaining crumb mixture and bake at 375 for 35 to 40 minutes till golden brown. Cool and cut into bars.

Mrs. Kathi Ducharme

CREAM CHEESE COOKIE BARS

Layer 1

1 cake mix (yellow)
1 egg
1 stick melted margarine

Mix [illegible] mix, egg, [illegible] melted margarine [illegible] be [illegible] in 9x13 inch greased pan.

Layer 2:

2 eggs
8 oz. soft cream cheese
1 box confectioners sugar

Beat cream cheese, eggs and sugar together. Spread on crust. Bake for 35 minutes at 350°. Cool, cut into bars.

Can substitute chocolate cake mix and add 3 to 4 tablespoons cocoa to topping.

Lois Anderson

FRUIT BARS

Combine and press into 8x8 inch pan. Bake for 2[illegible] minutes at 350°.

1 c. flour
3 Tbsp. confectioners sugar
½ c. butter or margarine

Spread over baked pastry: 2 beaten eggs and 1 cup sugar.

Sift together:

¼ c. flour
¼ tsp. salt
½ tsp. baking powder

Sprinkle on top:

1 tsp. vanilla
¾ c. chopped nuts
½ c. coconut
½ c. quartered maraschino cherries

Bake for 25 minutes in 350° oven, cool and cut in squares. Check for doneness.

Margaret Munson

FUDGE SCOTCH SQUARES

1½ c. graham crumbs
1 can sweetened condensed milk
1 c. chocolate chips
1 c. butterscotch chips
1 c. chopped nuts

Mix all ingredients together and pour into well greased 9 inch square pan. Bake at 350° for 30 to 35 minutes. Cool and cut into squares.

JAN HAGEL DUTCH BARS

1 c. sugar
1 c. butter
½ tsp. cinnamon
1 c. fine walnuts
1 egg, separated
2 c. flour
1 Tbsp. water

Mix butter, sugar, egg yolk. Mix [illegible] mixture. Put in pan [illegible] spread out [illegible] lightly rub on dough [illegible] nuts. Bake at 325° for 20 to [illegible] minutes. Cut into [illegible] size pieces while still warm.

Sue Stevenson

LEMON LOVE NOTES

Mix

1 c. soft margarine
1 c. flour
1 c. powdered sugar

Mix first 3 ingredients, pat into 9x9 inch square pan. Bake at 350° for 15 minutes; cool.

Mix

2 Tbsp. lemon juice
Grated rind of 1 lemon
2 beaten eggs
1 c. sugar
2 Tbsp. flour
½ tsp. baking powder

Mix all ingredients together, spread on Step 1 baked crust. Return to oven. Bake at 350° for 25 minutes; cool.

Frosting

¾ c. powdered sugar
½ tsp. vanilla
1 Tbsp. butter
1½ tsp. milk

Mix all ingredients together and spread on baked cake, let set. Cut into 1 inch squares.

Mori Powell

MINT BROWNIES

Cake layer

1 [illegible] chocolate syrup
1 c sugar
4 eggs
1 c flour
[illegible] tsp salt
1 tsp vanilla
½ c nuts

[illegible] longer) Cool well

Mint layer

[illegible]
2 c powdered sugar
2 tsp peppermint extract
2 drops of green food coloring

Beat well, spread over cake

Glaze

6 oz chocolate chips
6 Tbsp [illegible]

Melt together [illegible]

Roberta Reino

PEANUT BUTTER SQUARES

2 sticks (1 c) unsalted butter
1 [illegible] graham cracker crumbs
3 c confectioners sugar
1 c peanut butter
1 12 oz [illegible] chocolate chips

[illegible] Melt butter [illegible] microwave, spread on [illegible] in pan [illegible] 5 minutes. Remove [illegible] into squares [illegible] sugar for 1 [illegible] Store in refrigerator

Mrs. Kathi Ducharme

PISTACHIO SQUARES

Bottom layer

[illegible] 1 c. chopped nuts
1¼ c. flour

[illegible]

Second layer

1 8 oz. pkg. [illegible] cream cheese
2 c. confectioners sugar
½ 9 oz. container Cool Whip

Soften cream cheese and mix with 2 cup confectioners sugar. Add Cool Whip. Add [illegible] one half 9 ounce container Cool Whip. Spread mixture over cooled crumb mixture.

[illegible]

Flame Branch

PUMPKIN BARS OR SQUARES

4 eggs
1¾ c. sugar
1 c. oil
1 tsp. salt
1 (6 oz.) canned pumpkin
2 c. flour
2 tsp. cinnamon
2 tsp. baking powder
1 tsp. baking soda

[illegible] and pumpkin [illegible] spread into greased [illegible] Bake in 350° oven [illegible] minutes.

Frosting:

1 3 oz. cream cheese
½ c. oleo
1 tsp. vanilla
2 c. confectioners sugar

Cream oleo, cream cheese, and vanilla. Add sugar a little at a time. Mix until smooth; spread on cooled cake.

Virginia DeWitt

PUMPKIN COOKIE BARS

1 c. flour
[illegible] oats
firmly packed brown sugar
½ c. chopped nuts
1¾ tsp. cinnamon
[illegible] c. melt. o butter
1 c. solid pack pumpkin
[illegible] c. [illegible] d milk
1 [illegible] eggs
½ c. sugar
½ tsp. allspice
[illegible] tsp. salt

Combine flour, oats, brown sugar, nuts, [illegible] cinnamon, [illegible] p. Mix [illegible] of [illegible] [illegible] 20 to 25 minutes. Remove from [illegible] above to 325°.

Combine remaining ingredients; pour over crust. Bake in [illegible] 325° [illegible] minutes or until [illegible] inserted [illegible] pletely.

Topping: Beat together until fluffy, [illegible] cream cheese and [illegible] orange marmalade. Spread [illegible] bars. May top with nuts or orange peel.

Rowena Warecke

QUICK BARS

1 c. oleo
2 c. brown sugar
2 eggs
2 tsp. vanilla
2½ c. flour
1 tsp. soda
1 tsp. salt
3 c. oats

Cream butter, sugar and add eggs and vanilla. Mix in flour, soda and salt and oats and mix well. Spread mixture in pan, press down and set aside.

Filling:

1 can sweetened condensed milk
1 12 oz. pkg. chocolate chips
2 Tbsp. butter
½ tsp. salt
1 c. walnuts
2 tsp. vanilla

Melt all [illegible] ingredients together in double [illegible] until chips [illegible] spread on [illegible] spatula. Work remaining [illegible] dough [illegible] for 2 [illegible] minutes.

Lois Anderson

RAISIN MARBLE SQUARES

c. soft butter
[illegible] vanilla
½ tsp. water
6 Tbsp. sugar
6 Tbsp. brown sugar
1 egg

Beat the above mixture until creamy.

Sift and mix in.

1 c. plus 2 Tbsp. flour
½ tsp. baking soda
½ tsp. salt

Add [illegible] cup raisins [illegible] prepared 1 [illegible] inch pan [illegible] Spread with one 6 ounce package of chocolate bits. Bake at [illegible] minutes and run knife through squares to marble. Bake [illegible] minutes more. Cut to desired size.

Elsie Tyler

STRAWBERRY CREAM SQUARES

3 pkg. strawberry jello (large)
2 c. boiling water
2 10 oz. pkg. frozen strawberries
1 (13½ oz.) crushed pineapple (1½ c.)
2 large bananas, finely diced
1 c. (16 oz.) sour cream

Dissolve jello in boiling water, add strawberries, stirring occasionally until thawed. Add bananas and pineapple. Pour into the [illegible] large glass [illegible] until firm.

Keep remaining jello at room temperature. Spoon sour cream over [illegible] spreading an even layer. Pour remaining jello over cream and [illegible] until firm.

Peg Trunkfield

TOFFEE SQUARES

1 c. butter (or oleo)
1 c. brown sugar
1 egg yolk
1 tsp. vanilla
2 c. flour
1 large (8 oz.) bar Nestles milk chocolate
1 c. chopped nuts

Cream butter and sugar all creamy, add egg yolk, vanilla and flour. Beat well. Spread on regular [illegible] cookie sheet. Bake at 350 [illegible] for 15 to 20 minutes. Melt chocolate in double boiler, spread over top while hot, sprinkle with nuts. Cut while hot. Makes about 50 squares.

Emma Smith

CHOCOLATE MOUSSE

4 lb. sweet chocolate
6 eggs
[illegible] c. butter
[illegible] pint heavy cream
Vanilla or rum
Pinch of salt
Sugar
½ c. chopped nuts or grated chocolate

Melt the chocolate in a double boiler. Add the egg yolks, 1 at a time, beating [illegible] vigorously. Keep heat very low. Beat egg whites which should be very [illegible] and not dry. Add cup of sugar. Remove from heat.

Beat the egg whites stiff but not dry with a pinch of salt. Fold into chocolate mixture [illegible] roughly so that no white spots show. Put [illegible] cups into bowl or individual cups. Let stand in refrigerator overnight.

About an hour before serving, turn out dessert [illegible] to a serving platter [illegible] with whipped cream flavored with sugar, vanilla or rum, sprinkle with nuts or grated chocolate [illegible] serving.

Barbara Bush

BLUEBERRY BUCKLE

Cake

2 eggs
2 c. (1 stick) butter or margarine softened
¾ c. granulated sugar
2 c. all-purpose flour
2 tsp. baking powder
½ tsp. salt
½ c. milk
2 c. blueberries, well drained after washing and dredged in little flour

Topping

½ c. granulated sugar
⅓ c. all-purpose flour
½ tsp. ground cinnamon
¼ c. (½ stick) butter or margarine softened

1. Preheat oven to 350°F. Grease a 9-inch square baking pan.
2. Cream together the eggs, butter and sugar. Sift together the flour, baking powder and salt. Add to creamed mixture alternately with milk.
3. Fold in the blueberries and pour batter into prepared pan.
4. Combine all the topping ingredients and cut together with a pastry cutter until crumbly. Crumble over the batter and bake for 60 minutes or until cake tests done.

Peggy Cohen

BLUEBERRY BUCKLE

[illegible] c. sugar
[illegible] c. shortening
[illegible] eggs
[illegible] c. milk
[illegible] c. flour
[illegible] tsp. baking powder
[illegible] tsp. salt
2 c. [illegible]

[illegible] Mix [illegible] until done for 45 to 50 minutes

Topping - Put on before baking

½ c. sugar
½ c. flour
[illegible] c. butter

Sue Stevenson

DOTTIE'S APPLE CRISP

4 c. sliced peeled and cored apples
1 tsp. cinnamon
1 tsp. salt
[illegible] c. water
[illegible] c. flour
1 c. sugar
[illegible] c. margarine

Place apples in [illegible] inch glass pan [illegible] well buttered. Sprinkle apples with cinnamon, salt and water. Combine flour, sugar, [illegible] and margarine and pour evenly over apples. Bake at 375 [illegible] minutes. Serve with vanilla ice cream.

Adeline Anderson

NUT CRUST - CHERRY - PINEAPPLE OR BLUEBERRY CHEESE DESSERT

1 Crust

1½ c. flour + 1 Tbsp
½ c. salt oleo
2 Tbsp. sugar
½ c. chopped nuts

[illegible] Bake for 20 minutes at 400° - cool.

2

1 c. confectioners sugar
1 - 16 oz.] cream cheese
2 Tbsp. milk

Cream together ingredients [illegible] cookie crumbs over this mix [illegible]

3

1 c. chopped nuts
1 c. whip cream
2 Tbsp. sugar
1 tsp. vanilla
Can of pie filling (pineapple, blueberry or cherry)

Whip cream [illegible] and cover with pie filling. [illegible] hours [illegible] cherry.

Peg Trunkfield

ORCHARD APPLE CRISP

5 apples, pared and sliced (large)
1 c. quick oats
¾ c. brown sugar, firmly packed
½ c. flour
½ tsp. salt
½ c. butter or margarine

Arrange apples in 2 quart bake-to dish or 10x6 inch dish. Combine dry ingredients, cut in butter, sprinkle over apples. Bake at 350° [illegible] 35 minutes until brown and bubbly, and apples are tender. Serve warm with ice cream. Serves 6.

Hilda P. Iles

ALLYN'S BLUEBERRY PIE

5 c. blueberries
¾ c. sugar
3 Tbsp. cornstarch
1 Tbsp. butter
½ c. water
½ tsp. salt

Put water [illegible] Add sugar, butter and salt. Add 2 cups of blueberries [illegible] over medium high [illegible] cool. Top blueberry glaze with remaining 3 cups of blueberries, raw. Pour into cooked pie shell. Serve with whipped cream.

Lois Anderson

APPLE CUSTARD PIE (DIABETIC)

[illegible] unsweetened apple [illegible]
3 Tbsp. lemon juice
[illegible] Tbsp. liquid sweetener
4 eggs
2 Tbsp. melted butter
[illegible] salt
½ tsp. nutmeg
[illegible] cinnamon
1 unbaked pastry shell

Mix [illegible] 15 minutes reduce heat [illegible] clean.

Shirley Walsh Cremonie

EASY APPLE PIE
(Microwave)

1 small potato peel
1 [illegible] apple, sliced thin
1 tsp. margarine
Sprinkle of cinnamon
Honey to taste

Options

Rolled oats
Chopped nuts
Raisins

Open pita pocket [illegible] fill with apple [illegible] margarine and [illegible] teaspoon of any or all options. [illegible] plastic wrap for microwave or [illegible] oven. Microwave [illegible] for 15 to 20 minutes [illegible] seconds.

Adeline Anderson

BANANA CREAM PIE

1 (9 inch) baked, cooled pie shell
2½ c. sugar
3 Tbsp. cornstarch
[illegible] tsp. salt
3 c. milk
3 beaten egg yolks
[illegible] Tbsp. butter
1½ tsp. vanilla extract
3 large sliced bananas
Whipped cream

[illegible] pot combine sugar, cornstarch and salt. Gradually [illegible] in milk. Cook [illegible] stirring constantly until mixture thickens and boils. Cook for 1 minute. Remove from heat.

Place egg yolks in [illegible] bowl, stir in [illegible] sugar mixture. Stir egg mixture into sugar in pot. Bring [illegible] for 1 minute longer. Remove from heat. Stir in vanilla and butter; let stand to cool.

Arrange a layer of [illegible] bananas in bottom of pie shell. [illegible] cool filling. Chill thoroughly. Top with whipped cream.

Sharon Pane

CHOCOLATE CHIFFON PIE

6 oz. pkg. semi-sweet chocolate bits
2 Tbsp. sugar
3 Tbsp. milk
4 egg yolks
1 tsp. vanilla
4 egg whites
1 pie shell

[illegible] whipped cream.

Mildred Schmidt

CHOCOLATE CHIP PIE

Crust:

16 g. graham crackers
4 Tbsp. softened margarine
4 Tbsp. sugar
3 Tbsp. grated unsweetened chocolate

Mix crumbs, sugar, chocolate and margarine. Press in pie pan.

Filling:

2 pkg. prepared vanilla pudding
3½ c. milk

[illegible] serve.

Isabel Holmes

COUNTRY APPLE PIE

5 c. apples
1 tsp. cinnamon
1 c. flour
½ c. melted butter
1 c. sugar
1 egg

Fill pie crust with sliced apples and sprinkle with cinnamon. Mix [illegible] flour, sugar, melted butter, and egg. Smooth over apples. Bake at [illegible] for 50 minutes or [illegible] brown. Top with whipped cream.

Muriel Worley

FRESH COCONUT PIE

3 egg yolks
¾ c. sugar
1 c. fresh coconut, grated
2 c. scalded milk
2 Tbsp. self-rising flour
2 tsp. butter

Beat egg yolks, sugar and flour until smooth. Add [illegible] and mix well. Cook in [illegible] coconut, butter [illegible] with whipped cream.

Nellie Painter

GREEN TOMATO PIE

[illegible]
¼ c. dark brown sugar
¼ c. molasses
[illegible]
1 Tbsp. flour

[illegible]
Dash [illegible]
[illegible]

[illegible]

Adeline Anderson

INSTANT PIE

Prepare graham cracker pie crust
8 oz. sour cream
1 (3 oz.) pkg. instant pudding (any flavor)
1 small can crushed pineapple

Mix all together [illegible] *ing - light, summertime dessert!*

Elaine Branch

LIME CHIFFON PIE

1 (9 inch) Oat Bran shell
1 (3 oz.) pkg. lime Jello
¾ c. boiling water
1 tsp. lemon rind
1 c. sugar
[illegible] c. nonfat dry milk
½ c. ice water
2 Tbsp. lemon juice

[illegible] Cool [illegible] ice water in mixing bowl [illegible] on high for 3 [illegible] minutes [illegible] peaks form. [illegible] 4 Tbsp. sugar [illegible] Fold mixture [illegible] pour into pie shell. [illegible] hours

Oat Bran Pie Crust

1 c. oat bran flakes cereal crushed (or Grape-Nuts or bran flakes.)
1 Tbsp. margarine melted
1 Tbsp. sugar

Place cereal [illegible] or food grinder [illegible] finely ground. Mix cereal [illegible] Spray pie plate [illegible] mixture [illegible] with fork [illegible]

Karen Bolnicki Frisa

MACAROON TOP APPLE PIE

4 sliced apples 4 t. 6
1 c. sugar
1/4 tsp. cinnamon

[illegible]
375° oven while preparing topping

Topping

1/4 c. sugar
2 Tbsp. butter
1 egg, beaten
1 tsp. baking powder
1/4 c. flour
1/4 tsp. salt
1/2 tsp. vanilla
1/2 c. coconut

[illegible]

Ruth Bainick

PEACH ICEBOX PIE

1 c. vanilla wafers, finely crushed
[illegible] melted butter
12 to 15 whole vanilla wafers
1 pkg. lemon jello
2 c. hot water
6 canned peach halves
6 cherries

[illegible]

Jo Lacrauele

FRESH LATTICED PEACH PIE

½ c. sugar
3 Tbsp. flour
[illegible]
[illegible] 12 [illegible]
peaches
[illegible]
1 Tbsp. lemon juice
[illegible]
[illegible]
[illegible]
Milk
Sugar

[illegible] ture, toss gently

[illegible] or until juices bubble up near center

Ruth Bounicki

PEARL KECKLER'S PECAN PIE

1 c. clear corn syrup
1 c. pecans
½ c. white sugar
1 tsp. vanilla
½ tsp. salt
3 [illegible]

Beat eggs [illegible] nuts. Pour [illegible]

Lois Anderson

QUICK PINEAPPLE PIE

1 (20 oz.) can crushed pineapple including juice
1 pkg. (instant pistachio pudding dry)
1 (9 oz.) container Cool Whip

Mix the 3 ingredients. Pour into a graham cracker crust and let set at least 2 hours in the refrigerator before using. A bought crust may be used if preferred.

Isabel Holmes

STRAWBERRY PIE

1 pkg. strawberry Jello
1 pkg. vanilla pudding (not instant)
1 Tbsp. lemon juice
2 c. water
1 pt. sliced fresh strawberries

Bring to a boil [illegible] (first 4 items). Slice strawberries into baked shell. Pour rest of ingredients over strawberries [illegible] set. Top with Cool Whip.

Emma Smith

CRISCO OIL PIE CRUST

1 c. plus 2 Tbsp. flour
½ tsp. salt
⅓ c. oil
2 Tbsp. cold water

[illegible]

Lois Anderson

BREAD AND JAM PUDDING

4 or 5 slices white bread
[illegible] of jam
[illegible] sugar
2 c. milk
¼ c. flaked coconut
Soft butter
2 eggs
Pinch of salt
Sprinkling of nutmeg

[illegible] bottom

[illegible]

Muriel Potter

EASY RICE PUDDING
(Microwave)

1 (4 serving size) pkg. vanilla [illegible]
2½ c. milk
1 c. raisins
[illegible]
½ tsp. cinnamon

[illegible]

Adeline Anderson

FOUR LAYER DELIGHT 1

1 stick oleo
1 cup [illegible]
[illegible]
8 oz. cream cheese
1 c. confectioners sugar

[illegible]

Cool Whip, spread over cooled crust.

Mix 2 pacaets [illegible] add [illegible] Spread [illegible] plate. Chill several hours before cutting.

[illegible]

[illegible] Wilkinson

FOUR LAYER DELIGHT 2

1. Crust

1 c. flour
1 stick butter, softened
1/2 c. chopped walnuts

[illegible]
Bake at 375° for 15 minutes. let cool

Layer 2

1 c. confectioners sugar
8 oz. cream cheese, softened
1 c. Cool Whip

Mix ingredients [illegible] Save [illegible] for top layer.

Layer 3

3 pkg. small instant pudding, chocolate or vanilla
3 c. milk

Mix ingredients [illegible] Pour over cream [illegible] topping. Repeat [illegible] for layer 2.

Rene Pucci

LOW CAL PUDDING WITH FRUIT

2 (3 oz.) sugar free pistachio pudding
2 (9 oz.) Cool Whip
2 large cans fruit (no sugar variety, drained or liquid)

[illegible] bowl [illegible] Pour into large bowl or [illegible]

Elaine Branch

TIA MARIA CARAMEL CUSTARD

½ c. (125 ml) sugar
2 Tbsp. (30 ml) water
1 [illegible]
1 large egg yolk
2 c. (500 ml) milk
Tbsp. [illegible] Tia Maria
[illegible] (75 ml) sugar
1 tsp. (5 ml) vanilla

[illegible]

[illegible]

[illegible]

To [illegible]

Marianne McKnight

ANSWERS TO SCRIPTURE CAKE

4 c. flour
½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. mace
1 c. butter
2½ c. sugar
6 eggs
6 Tbsp. honey
1 c. almonds
2 c. raisins
2 c. figs
½ c. water

Sift flour with salt and spices. Sift 3 times. Cream butter with sugar, add eggs, [illegible] Add honey, [illegible] raisins, [illegible] Mix well. Fold in 2 [illegible] flour, [illegible] and [illegible] sugar [illegible] hours.

For 1 loaf, use [illegible] This cake is [illegible] quickly and easily. It is better if it ripens a few days.

Candy, Jelly, Preserves

TEMPERATURE TESTS FOR CANDY MAKING

[illegible]

TYPE OF CANDY	DEGREES	COLD WATER
[illegible]	[illegible]	Soft Ball
[illegible]	[illegible]	Firm Ball
[illegible]	[illegible]	Hard Ball
[illegible]	[illegible]	Light Crack
[illegible]	[illegible]	Hard Crack
[illegible]	[illegible]	Caramelized

[illegible]

[illegible] BALL TEST [illegible] shape when removed from the water

[illegible] BALL TEST [illegible]

[illegible] BALL TEST [illegible]

[illegible] TEST [illegible] on removal from the water

[illegible] HARD CRACK TEST [illegible]

[illegible] form a hard brittle ball in cold water

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CANDY, JELLY, PRESERVES

ALMOND BUTTER CRUNCH

1 c. sliced almonds
½ c. butter
½ c. sugar
1 Tbsp. corn syrup

[illegible]

Peggy Goodman

BAKED FUDGE

½ c. margarine
[illegible] 9 Tbsp.
[illegible] tsp.
[illegible] sugar
3 eggs
1 tsp. vanilla
1 [illegible] flour
[illegible]
1 c. [illegible] nuts, optional

Melt [illegible] Add vanilla [illegible] Add [illegible] Mix [illegible] square [illegible] about 45 minutes to 1 hour.

Lois Anderson

CREAMY FUDGE

1 [illegible] 12 oz. pkg. chocolate morsels
1 [illegible] 12 oz. pkg. butterscotch morsels
1 14 oz. can condensed milk
1 c. chopped walnuts

Combine morsels in saucepan. Melt slowly [illegible] 9 inch square [illegible] Cool for 4 hours. Cut into bite size pieces. [illegible]

Elaine Gusch

DOUBLE FUDGE BALLS

1 6 oz. chocolate chips
3 Tbsp. Karo
½ c. powdered sugar
½ c. evaporated milk
1 c. chopped nuts
1 tsp. vanilla
3 c. vanilla wafer crumbs
2 boxes chocolate shots

Melt chocolate chips, stir in Karo, powdered sugar and evaporated milk. Add [illegible] vanilla [illegible] chips. [illegible] water about 1 hour. Shape into balls, roll balls in chocolate shots. Chill [illegible]

Joyce Walsh

FANTASY FUDGE

3 [illegible]
½ c. margarine
⅔ c. evaporated milk
12 oz. chocolate chips
1 7½ oz. jar marshmallow creme
1 c. chopped nuts
1 tsp. vanilla

[illegible] squares. Makes 3 pounds

KNOX BLOCKS

4 oz. flavored gelatin
3 pkg. (3 oz.) flavored gelatin
4 c. [illegible] water

[illegible] is completely [illegible] at room temperature

Polly Strand

MOUNDS BARS

Layer 1

2 c. graham cracker crumbs
½ c. margarine, melted
2 Tbsp. sugar

Mix all ingredients. Pat into 9x13 in. pan. Bake [illegible] for [illegible] minutes.

Layer 2

2 c. coconut
1 c. sweetened condensed milk

Mix ingredients together. Spread on first layer. Bake at 350° for 15 minutes.

Layer 3

2 c. chocolate chips
1 Tbsp. peanut butter

Melt ingredients together. Spread over layer 2. [illegible] into squares.

Lois Anderson

O'HENRY BARS

1 c. granulated sugar
1 c. white corn syrup
1½ c. peanut butter
6 c. Special K cereal
12 oz. chocolate chips

[illegible]

Nellie Painter

PEANUT BRITTLE

½ c. white Karo
1 c. salted peanuts or nuts
1 tsp. vanilla
1 c. sugar
1 Tbsp. oleo
[illegible] tsp. baking soda

Mix Karo and sugar [illegible] place on [illegible] water for [illegible] minutes or until [illegible] Add 1 tablespoon oleo and [illegible] Add 1 tablespoon vanilla [illegible] and baking soda [illegible] and spread in cool. When cool break up with handle of [illegible]

Hazel Tidmarsh

PEANUT BUTTER BON BONS

1½ c. powdered sugar
1 c. graham cracker crumbs
1 (6 oz.) pkg. semi-sweet chips
[illegible] c. oleo
[illegible] c. peanut butter
[illegible] Tbsp. shortening

Mix above ingredients together [illegible] chocolate [illegible] into 1 inch balls. Heat chocolate chips with [illegible] shortening. Dip balls into chocolate and place on wax paper. Refrige[illegible]

Hazel Tidmarsh

TURTLES

2 c. pecan halves and large pieces
36 caramels (unwrapped)
3 Tbsp. butter
½ tsp. vanilla
1½ tsp. shortening (Crisco)
1 c. chocolate chips (dark)

Cover baking sheets with wax paper. Arrange nuts into 24 to 40 clusters [illegible] inch apart. Melt caramels with butter in double boiler. Remove from heat and add vanilla; mix well. Drop by teaspoonfuls to the center of each nut cluster, making sure caramel touches each [illegible] to hold it together. Cool. Melt chocolate chips with shortening over hot (not boiling) water. Spread over candies; cool.

Lois Anderson

FRUIT PRESERVES

2 c [illegible] raspberries
[illegible] sugar
[illegible] strawberries, chopped

[illegible]

Hazel Tidmarsh

RHUBARB JAM

6 c [illegible] rhubarb
4 c sugar
1 pkg [illegible] strawberry or blackberry jello

[illegible] add jello. Mix well. Makes 5 glasses

Muriel Worley

Beverages, Microwave, Misc.

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TERRY DAY'S BANANA MILKSHAKE

2 ripe bananas
[illegible]
1 c. water

[illegible]

[illegible] ened frozen strawberries

[illegible] concentrate and ¼ cup Realemon

[illegible]

Lois Anderson

THE BEST LEMONADE EVER

[illegible] medium to large lemons
1 1/2 to 2 qt. spring water (Best
¾ c. sugar

Wash lemons, press and roll on [illegible] soaked. Cut off ends [illegible] pouring water over pitcher. [illegible] in sugar. Press into lemons with wooden spoon until sugar is worked in and becomes syrup. [illegible] Serve [illegible]

Lois Anderson

FANCY ICED TEA

In a large pan, bring to a full boil 10 cups of water. Remove from heat and add 1 tea bags. Steep for 20 minutes. Remove tea bags. [illegible] and 2 lemons. Let cool. Pour into pitcher. Serve with ice in tall glasses. Makes about 8 glasses.

Beth Ewen

CHAMPAGNE PUNCH

1 bottle champagne
1 bottle sauterne
1 qt. ginger ale
2 c. orange juice
1 (16 oz.) pkg. frozen strawberries

Chill all ingredients. Combine in punch bowl. Garnish with ice ring with fresh strawberries, frozen into it.

Note: If you freeze your ice ring with ginger ale, it won't dilute your punch.

CHRISTMAS EGGNOG

6 eggs, separated
[illegible] sugar
1 [illegible] milk 1 pt
[illegible]
1 pt. whiskey
[illegible] rum
Block [illegible]
[illegible]

[illegible] it chills

Note: Can be made without alcohol

Mrs. J E Button

CHRISTMAS PUNCH

8 [illegible] cranberry juice cocktail
1 (6 oz.) can frozen orange juice thawed
1 (6 oz.) can frozen pineapple juice, thawed
1 (6 oz.) can frozen lemon juice, thawed
2 [illegible] brandy
2 bottles chilled champagne
Lemon and [illegible] slices for garnish

Mix [illegible] brandy in a [illegible] bowl [illegible] block [illegible] before serving [illegible] champagne [illegible] garnish with [illegible] lemon and lime.

[illegible] 2 [illegible] of ginger ale [illegible] champagne and 2 cups [illegible] for punch. [illegible]

Sharon Pane

CITRUS PUNCH

1 (12 oz.) can frozen orange juice
1 (46 oz.) can pineapple juice
2 [illegible] bottle 7 Up or Sprite
1 tsp. mint flavoring

[illegible] Garnish with [illegible] mint leaves.

Lois Anderson

PUNCH

1 (48 oz.) bottle cranberry juice cocktail
1 (46 oz.) can pineapple-grapefruit drink
1 qt. or liter Sprite or 7-Up

Makes approximately 20 servings

Marylou Bazley

MICROWAVE RECIPES

[illegible]
[illegible]
Nachos Supreme
[illegible]
Spinach Balls
Hot Clam Dip
Italian Vegetable Soup

[illegible]
[illegible]
Strawberry Cake
[illegible]
Peanut Brittle
Fruit Preserves

CHEESE STRATA

12 slices day-old bread [illegible] crusts removed
½ lb. grated Cheddar
4 eggs
1 Tbsp. minced onion
2 [illegible]
1 tsp. salt
[illegible] pepper

[illegible] Add [illegible] salt [illegible] pour over the shelled [illegible] at 325° for 50 minutes. Serves 6.

Elsie Anderson

BAKED APPLE PANCAKES

4 extra large eggs
¾ c. all-purpose flour
¾ c. milk
½ tsp. salt
¼ c. margarine or butter
2 medium apples, thinly sliced (preferably Granny Smith)
¼ c. sugar
¼ tsp. ground cinnamon

1. Heat oven [illegible] Place 2 [illegible] pans in oven.
2. Beat eggs, flour, milk, and salt [illegible] on medium speed for 1 minute.
3. Remove pans [illegible] oven. Place 2 tablespoons margarine in each pan; rotate pans until margarine melts and coats sides of pans.
4. Arrange half the apple slices in each pan; divide batter evenly between pans.
5. Mix sugar and cinnamon; sprinkle 2 tablespoons sugar mixture over batter in each pan.
6. Bake, uncovered, until puffed and golden brown, 20 to 25 minutes. Serve immediately for the sprinkle sources. Makes 2 large pancakes, 4 servings.

Peggy Cohen

CORN MEAL PANCAKES

[illegible] c. [illegible]
[illegible] tsp. baking soda and salt
½ c. buttermilk

1 egg
2 Tbsp. [illegible] lower [illegible] maple **syrup**

[illegible]
cooking spray

[illegible]

Adeline Anderson

ADELINE'S MORNING SPREAD

16 oz. [illegible] cottage cheese, part skim
2 tsp. cinnamon
[illegible] raisins

1 Tbsp. [illegible] meal
[illegible] Tbsp. [illegible] syrup, [illegible]

[illegible]

Adeline Anderson

FUNNEL CAKES

1 egg, beaten
[illegible] c. milk
1 ¼ c. flour

2 Tbsp. sugar
1 tsp. baking powder
[illegible] salt

[illegible] milk with egg [illegible] constantly until batter is smooth. [illegible] having a [illegible] inch hole [illegible] of 3/16 [illegible] inch [illegible] drop [illegible] as will fit [illegible] without overcrowding.

[illegible] batter [illegible] cakes are puffy and golden [illegible] soon to absorb [illegible] sugar [illegible], [illegible] with molasses and serve at once.

Adeline Anderson

COOKING FOR A CROWD

[illegible]

[illegible]

meat which yields 4 ounces per person

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

[illegible]

Fruit: [illegible] uncooked uncooked

Rice: Eight servings [illegible] uncooked uncooked

Salad: [illegible] No [illegible] ounces per person

Salad: Six heads [illegible] to make an attractive salad

Dinner Rolls: Six dozen or 1½ per person

Number 10 cans: For 50 people

3 cans vegetables
2 cans mashed potatoes
3 cans baked beans
2 cans applesauce or canned fruit
2 cans pudding

Jello: Two pounds [illegible] per 50 and 1 No. 10 can fruit [illegible] juice in cans as part of the [illegible] quart of jello

Punch: All in 6 ounces per person per serving

Coffee: Based on [illegible] ounce cups: 70 cups for 50 people

Cake: One 12x18 inch double layer cake for 50 people

Pie: Seven to eight [illegible] inch pies for 50 people: each yields 7 pieces

Cookies: Tea size

5 to 6 lb. per 50 people
30 to 35 cookies per lb.
8 to 10 servings per lb.

Notes

Notes

Notes

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BREADS ROLLS PASTRIES

CAKES COOKIES DESSERTS

CANDY JELLY PRESERVES

BEVERAGES MEDICINAL MISCELLANEOUS

KITCHEN HINTS

If you've over salted soup or vegetables, add a few potatoes and [illegible] until they cooked and absorbed the salt.

A teaspoon each of cider vinegar and sugar added to salty soup or vegetables will [illegible] the situation.

If you've over sweetened a dish, add salt.

A teaspoon of cider vinegar will save any of too sweet vegetables or [illegible].

Pale gravy may be browned by adding a bit of instant coffee or [illegible] not bitter taste either.

If you will brown the flour well before adding to the liquid when making gravy, you will avoid pale or lumpy gravy.

A different way of browning flour is to put it in a mustard cup placed beside meat in the oven. Once the meat is done, the flour will be nice and brown.

Thin gravy can be thickened by adding a mixture of 1 tbsp. of tomato [illegible] and water, which has been mixed to a smooth paste, added gradually, stirring constantly, while it slightly [illegible].

Lumpless gravy can be yours if you add a pinch of salt to the flour before mixing it with water.

A small amount of baking soda added to gravy will [illegible] excess grease.

Drop a lettuce leaf into a pot of homemade soup to absorb excess grease from the top.

If the above, the best method of removing fat is still [illegible] hardens. If you [illegible] paper on the top of the soup, the fat will be absorbed along with the hardened fat.

Ice cubes placed in the fat from soup and stew [illegible] the fat goes out. [illegible] the cubes before they melt. [illegible] cubes in paper towel or cheesecloth and skim over the top.

If fresh vegetables are wilted or blemished, [illegible] brown edges, sprinkle with cold water, wrap in paper towel and refrigerate for an hour or so.

Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.

Lettuce and celery keep longer if you store them in plastic bags instead of cellophane.

To remove the core from a head of lettuce, hit the core end once against the counter sharply. The core will loosen and pull out easily.

Cream will whip faster and better if you chill the cream, bowl and beaters well.

Sour whipped cream can be saved by adding an egg white, then beating thoroughly. Fine dessert for a fluffy surprise!

A few drops of lemon juice added to whipping cream helps it whip faster and better.

Cream whipped ahead of time will not separate if you add a teaspoon unflavored gelatin per cup of cream.

A dampened and folded dish towel placed under the bowl in which you are whipping cream will keep the bowl from sliding around on the counter top.

Brown sugar will harden in an apple slice if it is stored in the [illegible].

But if the brown sugar is already hard, put it in a [illegible] in work and grate the [illegible] down.

KITCHEN HINTS

[illegible] a couple of hours

[illegible]

[illegible] about 15 minutes

A few [illegible] the pickle will [illegible]

Keep [illegible] leaves [illegible] the cool end of the [illegible]

To make leaves [illegible] when peeling onions, if you place them in the deep freeze for four or five minutes [illegible]

Scalding tomatoes [illegible] of peaches in boiling water before [illegible] peeling makes it easier on you [illegible]

Ripen green [illegible] the refrigerator [illegible] bag. The [illegible] a slow [illegible] movement yet [illegible] the odorless gas [illegible] produce [illegible] promote [illegible]

To hasten the ripening of garden tomatoes, avocados, put them in a brown paper bag, close the bag and leave at room temperature for a few days.

When pan-frying, always heat the pan before adding the butter [illegible]

A little salt sprinkled on the frying pan will prevent spattering.

Meat loaf will not stick if you place a sliced onion on the [illegible] the pan.

Vinegar brought to a boil in the frying pan will prevent fumes [illegible] frying.

Muffins will slide right out of the pans if the hot pan is first placed in a wet towel.

No sticking to the pan when you're scalding milk if you first rinse the pan in cold water.

Add a cup of water to the bottom portion of the broiling pan when [illegible] broiling fish, the oven to absorb smoke and grease.

A few teaspoons of sugar and cinnamon lightly [illegible] on top of the sauce will hide unpleasant and cooking odors and make your family think you've been baking all day.

A [illegible] of [illegible] or spaghetti will prevent boiling over.

Rubbing the inside of the cooking vessel with vegetable oil will also prevent noodles, spaghetti and similar starches from boiling over.

A few drops of lemon juice added to simmering rice will keep the grains separate.

Grating a stick of butter softens it quickly.

Soften butter for spreading by inverting a small heated pan over the butter dish for a while.

A dip of the spoon in [illegible] hot water before measuring shortening or butter will cause the [illegible] to slide out easily without sticking to the spoon.

Before measuring honey or other syrup [illegible]

[illegible] of the [illegible] will be closed [illegible] stroke [illegible] to the bottom of the bottle and remove.

If you wet the dish or [illegible] the gelatin [illegible] will be unmolded [illegible] wet around [illegible] mold.

KITCHEN HINTS

[illegible] bin size

[illegible]

[illegible] flesh. If it floats to the surface, throw it away.

[illegible] old eggs are most [illegible]

[illegible] egg is hard-boiled. [illegible] it is hard-boiled. [illegible]

Egg [illegible] boiling or poaching if you add a little vinegar to the water.

Eggs [illegible] they are allowed to come to room temperature before beating.

[illegible] large eggs. Petite large eggs may [illegible] when cooked.

Egg shells can be [illegible] removed from hard boiled eggs if they are quickly rinsed in cold water.

For further omelets [illegible] of cornstarch before beating.

For a never [illegible] meringue, add a teaspoon of cornstarch to the sugar before beating it into the egg whites.

Once [illegible] meringue [illegible] easily using a knife dipped with butter.

A [illegible] paper or plastic wrap with no [illegible] you first grease the paper with oleo.

No [illegible] bacon for [illegible] when [illegible] dip into cold water before [illegible]

Keep [illegible] together [illegible] the package into a tube shape and secure with rubber bands.

A [illegible] separate [illegible] bacon, heat a spatula over a burner and place under each slice to separate it from the others.

Cheese won't harden [illegible] butter the exposed edges before storing.

A [illegible] dampened with [illegible] and wrapped around cheese will also prevent drying out.

Thaw [illegible] in milk. The [illegible] draws out the frozen taste and provides a fresh [illegible] flavor.

When browning [illegible] meat, the job will be done more quickly and effectively if the meat is very dry and the oil is very hot.

You'll get more juice from a lemon if you first warm it slightly in the oven.

Popcorn will stay fresh and you will eliminate old maids if you store it in the freezer.

Running ice cold water [illegible] the kernels before popping will also eliminate old maids.

After flouring chicken [illegible] for one hour. The coating adheres better during frying.

Empty [illegible] cans [illegible] make dandy containers for bread crumbs. A funnel is useful for getting the crumbs into [illegible]

A [illegible] of lumpy sugar [illegible] beat if you place it in the refrigerator for [illegible] hours.

CLEANUPS

For a darker pan, wipe with hot water, add a drop of detergent, [illegible] and turn it on for a few seconds. Rinse and drain dry.

Loosen grime from can openers by brushing with an old toothbrush. [illegible] to clean blades, run a paper towel through the cutting process.

Dim pans: If you accidentally scorch the inside of your [illegible] pan, boil in the pan half-way with water and add a cup baking soda. Boil awhile until [illegible] burned portions loosen and float to the top.

A penny or a couple of marbles in the bottom half of a double-boiler will rattle when the water gets low and warn you to add more before the pan scorches or burns.

To remove lime deposits from teakettles, fill with equal parts vinegar and water. Bring to a boil and allow to stand overnight.

Before washing fine china and crystal, place a towel in the bottom of the sink to act as a cushion.

To remove coffee or tea stains and rings and burns from [illegible] rub with a damp cloth dipped in baking soda.

To quickly remove tape that is stuck to a [illegible] assemble dish [illegible] with boiling water and 2 tablespoons of baking soda or salt.

To clean a sink or obstructed drain, pour a cup of baking soda followed by a cup of vinegar down the drain. Let the mixture foam, then run hot water.

When a drain is clogged with grease, pour a cup of salt and a cup of baking soda followed by a kettle of boiling water.

Silver will gleam after a rubbing with damp baking soda on a soft cloth.

For a fast and simple cleanup of your hand grater, [illegible] of the grater.

A toothbrush works great to clean lemons. Add [illegible] of the grater before washing it.

While baking apples, place the core, unpeeled, over the spills. Sugar and the spills. They'll burn to a crisp and can be easily scraped up with a spatula.

Grease splatters or other foods that have dried on the stove [illegible] may be removed by applying baking soda [illegible] the [illegible] with a damp cloth. Rinse with clean water, dry and enjoy the [illegible]

CALORIE COUNTER

[illegible]

Beef [illegible]

Beef [illegible]

Beef [illegible]

Beef [illegible]

[illegible]

[illegible]

[

CALORIE COUNTER

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CALORIE COUNTER

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CALORIE COUNTER

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